

The Holiday Issue

bake

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73 Recipes for **Festive
Holiday Baking**

Master **Stollen,**
Shortbread,
Dinner Rolls,
and More!

**Gingerbread
Revamp**
New Ways
to Bake with
Sugar & Spice

Bake Like a Brit
on Stir-Up Sunday

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FEATURING

St. Lucia Buns
Caramelized White Chocolate
An Exclusive Look Inside the
Guittard Chocolate Factory

NOV/DEC 2018

VOLUME 4, ISSUE 6

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A person wearing a peach-colored sweater is leaning over a rocky ledge. Their hand is resting on the rocks. In the foreground, a grey, textured rug is partially visible. The background features a lush green mountain landscape with a body of water and a cloudy sky.

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HEILALA VANILLA SUGAR COOKIES

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In 2005, we harvested our first vanilla crop from the farm that my father planted. He established a vanilla plantation to assist a small island village in the Kingdom of Tonga situated in Polynesia after it was devastated by a cyclone.

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Made with care because you bake with care, I hope you enjoy my family's favorite recipe this festive season – vanilla sugar cookies.



Jennifer Boggiss
CEO and Co-Founder
Heilala Vanilla

Makes approximately 3 dozen 2 1/2 inch cookies.

Ingredients

1/4 teaspoon salt
3/4 teaspoon baking powder
3 cups all-purpose flour
1 cup unsalted butter, softened
1 cup sugar
1 teaspoon Heilala Vanilla Paste
1 egg, beaten
1 tablespoon milk
Powdered sugar, for rolling out dough
1 tablespoon Heilala Vanilla Syrup
Heilala Vanilla Sugar for sprinkling

Instructions

Preheat oven to 375°F.

Sift salt, baking powder and flour together in a bowl and set aside. Using an electric mixer on high speed, beat butter, sugar and vanilla paste until light in color. Add egg and milk and beat to combine. Reduce speed to low and gradually add dry ingredients; mix just to combine. Divide the dough in half, wrap in plastic, and chill for at least 2 hours.

Sprinkle surface with powdered sugar. Let 1 wrapped pack of dough sit at room temperature until softened slightly, about 5 minutes. Roll out dough to 1/4-inch thick. Cut into desired shape with cookie cutters and transfer to parchment-lined baking sheets at least 1-inch apart. Bake the cookies until they are lightly golden around the edges, approximately 8 minutes, rotating the baking sheets halfway through.

Transfer to wire racks and brush with Heilala Vanilla Syrup and sprinkle with Heilala Vanilla Sugar while the cookies are still warm.

Repeat steps with the remaining pack of dough.



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bake

FROM SCRATCH™

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IT'S THE MOST WONDERFUL TIME OF THE YEAR... FOR BAKING!

I'm a huge fan of baking with molasses year-round, but there is something about combining it with the baker's quintet (ginger, cinnamon, nutmeg, cloves, and allspice) to create gingerbread that makes it my holiday obsession. If the cookies on the cover aren't enough motivation, wait until you see our four other iterations of gingerbread, starting on page 87. I can promise you'll see the Gingerbread Morning Buns in my Instagram feed on Christmas Day (if they last long enough to take a photo). I'll hopefully be baking them in the Mauviel copper molds we included in our baker's holiday wish list (page 23) because that's what *this* baker really wants under the tree. Check out the guide to see which gift you want this year. (If you're anything like me, it will be all of them!)

In the days leading up to Christmas, I'll be baking the ultimate make-ahead holiday treat: stollen. This boozy fruit-studded, marzipan-filled bread actually just gets better with time, so it's perfect for a mid-December bake. And with our step-by-step guides, I have no doubt that you will master this storied German classic and make it a part of your annual baking list!

For gifting this holiday season, I'll be baking the Chocolate Everything Thumbprint Cookies (page 77) for loved ones. They feature not one but *two* types of Guittard chocolate. On page 69, we take an exclusive look inside the 150-year-old California-based company's factory and give you the lowdown on cacao percentage and how to choose the best chocolate for baking.

Between our back page Eggnog Babka Knots and those curling, sunny-gold St. Lucia Buns, you know I'll be twirling—and twisting—it up this holiday season in my kitchen!

Happy Baking,

Brian
Brian Hart Hoffman
Editor-in-Chief

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Alice



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Edd

ALICE MEDRICH

Author, chocolate chef, and teacher Alice Medrich has won more James Beard and IACP Cookbook of the Year and Best in Category awards than any other author. She is credited with popularizing chocolate truffles in the United States through her introduction of the “American” chocolate truffle at her influential dessert shop, Cocolat, in the 1970s.

What baking gift are you hoping for this holiday season? “I want a new toy! Maybe a sous vide device, dehydrator, or pacojet!”

JESSE SZEWCZYK

Jesse Szewczyk is a food writer and recipe developer based in New York City, New York. He lives with his partner, Kyle (an actual pastry chef); his dog, Fig; and a roommate who has never cut an onion before. He has a degree from the Culinary Institute of America and a strong interest in pasta shapes. He combats his work stresses by baking cookies at night.

What baking gift are you hoping for this holiday season? “One of those giant 3-pound buckets of Maldon sea salt. Not only because I love it but because I’m a one-trick pony who sprinkles flaky sea salt over everything I bake.”

TERRENCE DOYLE

Terrence Doyle is a writer from Boston, Massachusetts. After living in Glasgow, Scotland, for a couple years, and in Paris, France, for a couple more after that, he gained an adventurous palate, becoming a devoted fan of both haggis and croissants. He satisfies his worldly cravings by exploring Boston’s diverse food scene, from Israeli-influenced bakeries to dim sum houses.

What baking gift are you hoping for this holiday season? “I’d love a KitchenAid stand mixer, ideally in seafoam green. My current stand mixer is garbage, and it’s also not seafoam green.”

JAKE COHEN

Jake Cohen is a food writer, recipe developer, and nice Jewish boy from NYC. After working in some of Manhattan’s best kitchens, he transitioned into media before taking his current role as the restaurant critic of *Time Out New York*. When he isn’t cooking, he’s eating, baking, and making puns about his culinary escapades on Instagram.

What baking gift are you hoping for this holiday season? “A real turntable for decorating cakes. I’ve been using this old serving tray that has a rotating vinyl record on it, so it’s time to upgrade!”

EDD KIMBER

Edd Kimber is a baker and food writer from London, England. Since winning the 2010 season of *The Great British Bake Off*, he has appeared on multiple TV shows and written three best-selling baking books. As our contributing editor, Edd is again bringing some British baking know-how to us from across the pond.

What baking gift are you hoping for this holiday season? “I’d love to learn more about sourdough, so a hands-on class at my favorite bakery would be a wonderful gift.”



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West End Performance Woven Shirt
in Woven Navy from Southern Marsh,
southernmarsh.com
Apron from White Bark Workwear,
whitebarkworkwear.com

RECIPE CORRECTIONS

While we aim for perfection with each of our recipes, we do make the occasional mistake. Here is a correction from a past issue:

QUICK BREAD SPECIAL ISSUE 2018:

Peach and Blueberry Cornmeal Muffins, page 19: Makes 14 jumbo muffins. Use 1½ teaspoons (7.5 grams) baking powder and ½ teaspoon (2.5 grams) baking soda. In step 3, top each muffin with ½ cup Almond Streusel. For updated Almond Streusel recipe, visit bakefromscratch.com/peach-blueberry-cornmeal-muffins/.

retro redo

CHOCOLATE-FRANGIPANE BUNDT CAKE

BY JAKE COHEN

PHOTOGRAPHY BY MARK WEINBERG
STYLING BY ERIN JEANNE MCDOWELL



A NEW YORK FOOD AFICIONADO PROVES THERE'S STILL BEAUTY (AND DELICIOUSNESS) IN EVEN THE SIMPLEST OF RECIPES. HE UPS THE ELEGANCE AND INDULGENCE WITH HIS ALMOND-RICH TAKE ON A CLASSIC CHOCOLATE BUNDT CAKE.

As kids growing up in Queens, New York, my sister and I loved to help our mom in the kitchen. A sibling rivalry brewed early on as we fought over who would get to crack the eggs when we helped her bake (our mother kept the peace, giving each of us one and cracking the rest herself). I remember feeling like a bona fide pastry chef as I aided her in preparing her signature Chocolate Marzipan Bundt Cake. Every slice was a sugary sensation, leaving me dumbfounded at how one woman could invent such a masterpiece.

But like many recollections of childhood reexamined as an adult, my perception of the Bundt's grandeur was eventually changed by the revelation of its simplistic composition: It's a box of devil's food cake mix with a can of Solo-brand almond pastry filling stirred in. (The almond

pastry filling adds moisture and a rich, nutty flavor to the cake while simultaneously lacing it with even more sweetness.) That's right—my beloved cake was made with two store-bought ingredients. Nevertheless, it was the centerpiece at the celebration of every childhood birthday, Jewish High Holy Day, and straight-A report card. When I'd come home from culinary school, my mom would send me back to the dorms with one in hand for my roommates and me to devour.

My mother still makes this cake today, now for slightly novel special occasions—be it my husband's birthday or my sister's promotion. She always keeps the two ingredients stocked in her pantry, ready to bring a little extra sweetness to the ones she loves.

—Jake Cohen, New York City, New York

THE REDO

CHOCOLATE-FRANGIPANE BUNDT CAKE

Makes 1 (10 cup) Bundt cake

A hidden pocket of velvety homemade Frangipane and a decadent almond glaze invigorate this Bundt, elevating it from a tasty dessert to a sophisticated masterpiece worthy of serving as the grand finale to your holiday feast.

- ½ cup (113 grams) unsalted butter**
- 2 cups (480 grams) whole buttermilk**
- 2 large eggs (100 grams), room temperature**
- 1 tablespoon (6 grams) instant espresso powder**
- 1½ teaspoons (6 grams) almond extract, divided**
- 1 teaspoon (4 grams) vanilla extract**
- 2 cups (400 grams) granulated sugar**
- 2 cups (250 grams) all-purpose flour**
- ¾ cup (64 grams) Dutch process cocoa powder, plus more for dusting pan**

- 2 teaspoons (10 grams) baking soda**
- 1½ teaspoons (3 grams) kosher salt, divided**
- 1 teaspoon (5 grams) baking powder**
- Frangipane (recipe follows)**
- 1½ cups (180 grams) confectioners' sugar**
- 3 tablespoons (45 grams) heavy whipping cream**

Garnish: toasted sliced almonds

- 1.** Preheat oven to 350°F (180°C). Grease a 10-cup Bundt pan* with butter, and dust generously with cocoa to coat, tapping out excess.
- 2.** In a small saucepan, melt butter over medium heat. Cook, stirring constantly, until butter turns a medium-brown color and has a nutty aroma, 5 to 6 minutes. Remove from heat.
- 3.** In the bowl of a stand mixer fitted with the whisk attachment, beat browned butter, buttermilk, eggs, espresso powder, 1 teaspoon (4 grams) almond extract, and vanilla at medium speed until smooth.
- 4.** In a large bowl, whisk together granulated sugar, flour, cocoa, baking soda, 1 teaspoon (3 grams) salt, and baking powder. Switch to the paddle attachment. With mixer on low speed, gradually add sugar mixture to butter mixture, beating until smooth. Pour half of batter into prepared pan, smoothing top with a spatula. Spoon Frangipane over batter, using

the back of a spoon to spread evenly. Top with remaining batter, and smooth with a spatula.

- 5.** Bake until risen and a wooden pick inserted near center comes out clean, 55 to 60 minutes, rotating pan halfway through baking. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

- 6.** In a medium bowl, whisk together confectioners' sugar, cream, remaining ½ teaspoon (2 grams) almond extract, and remaining ½ teaspoon salt until smooth. Drizzle glaze over cooled cake. Garnish with toasted almonds, if desired.

**I used Nordic Ware's Anniversary Bundt Pan.*

FRANGIPANE

Makes 1½ cups

- 1 cup (96 grams) almond flour**
- ½ cup (100 grams) granulated sugar**
- ½ cup (113 grams) unsalted butter, melted and cooled**
- 1 large egg (50 grams), room temperature**
- 1 tablespoon (8 grams) all-purpose flour**
- 1 teaspoon (4 grams) almond extract**
- ½ teaspoon (1.5 grams) kosher salt**

- 1.** In a medium bowl, stir together all ingredients until a smooth paste forms.

THE RETRO

For Jake's mother's retro Chocolate Marzipan Bundt Cake recipe, go to bakefromscratch.com/chocolate-marzipan-bundt-cake. 📖



TATTE TAKES OVER



OVER THE COURSE OF JUST A DECADE, TATTE BAKERY & CAFÉ HAS GROWN FROM A HOME KITCHEN OPERATION INTO A FAVORITE PURVEYOR OF PÂTISSERIE IN BOSTON, MASSACHUSETTS

BY TERRENCE DOYLE
PHOTOGRAPHY COURTESY
TATTE BAKERY & CAFÉ

Tatte Bakery & Café is a micro-empire with 11 outposts snaking throughout the Greater Boston area of Massachusetts. It's the city's fastest-growing bakery and café—and for good reason. Take, for instance, Tatte's (pronounced like *latte*) Harvard Square shop at the heart of Cambridge, what founder Tzurit Or refers to as “the full Tatte experience.”

On the first level (it's a large, sprawling location), customers shuffle across a graphic floor decorated with hexagonal tiles of white, black, and gray. White subway tiles line the walls, and the coffee bar and tables are topped with white marble. It's a clean, well-lit space, the prime backdrop for aesthetically pleasing, Instagram-perfect photos. Behind the till, busy bakers mix batter and knead dough among

speed racks full of cooling breads and pastries. During the school year, as Cambridge erupts into a jostling college town, the second floor is filled with caffeinated students spread out at community tables with homework, cafés au lait, and empty plates scattered with the crumbs of just-devoured muffins and toasty paninis. The warm scent of freshly baked bread is a constant reminder that all of Tatte's tangy sourdough, rustic French baguettes, and tender challah pour out of this signature location.

Such is the romantic environment Tzurit has created with Tatte. And we haven't even gotten to the world-class pastry she's churning out. A self-taught baker, Tzurit delivers one of the most versatile, creative bakery menus in Boston. The breadth of her baking knows no limits. She rocks out on everything from the simplest of baked goods (her buttermilk biscuit is fluffy, buttery bliss) to the most advanced forms of pâtisserie (think decadent poached pear tarts and Belgian chocolate mousse cakes). Don't miss the Chocolate Rose. It's shaped like a morning bun, the interior of which is laced with a hot cocoa filling. Cut into the tightly packed scroll, and admire the swirling chocolate interior.

Tzurit's global palate and varied tastes come from her upbringing in Tel Aviv, Israel. Growing up, Tzurit functioned as her mother's helper in the kitchen, learning the intricacies of all manner of dough, from yeasted rolls to halva to piecrust. "One of my all-time favorite dishes to make and eat was the cheesecake," Tzurit says. "We used to make double the crust and topping we needed just for us to snack on; it was that good. Those same cheesecakes and yeasted rolls I made growing up are the ones we offer at Tatte today." Tatte also offers savory items reminiscent of Tzurit's homeland—cheese bourekas, Jerusalem bagels, fattoush, and one of the best versions of shakshuka you're likely to find: Enjoy dipping fresh baked challah into a slightly spicy tomato sauce spiked with bell peppers, feta cheese, and parsley, with eggs that poach directly in the sauce.



GO THERE

Tatte Bakery & Café

Visit tattebakery.com for a complete list of their bakery locations.









But of all of Tatte's pastries, the croissant is perhaps the one that shines brightest. The bakery offers 11 different incarnations, with flavors ranging from monkey bread to pistachio. One of the bakery's most popular, the buttery Apple Croissant, recalls a crunchy, sugary bite of apple pie. You can tell from each bite that to make a Tatte croissant is a labor of love. To Tzuri, all baking is.

Opening bakeries wasn't initially Tzuri's plan. For more than a decade, she worked in film production. Tzuri says she moved to the United States in 2003 with every intention of continuing along that career path, but cultural differences and a language barrier proved daunting. So she started to bake.

She began baking in her home kitchen—for up to 20 hours a day—and sold her goods to various farmers' markets in Boston. After just one summer,

she opened the first brick-and-mortar version of Tatte in 2007 on Beacon Street in Brookline, less than a mile from the baseball mecca of Fenway Park. More than a decade later, Tzuri—thanks in part to investment from Panera Bread—operates 11 Tatte locations in Boston, Cambridge, and Brookline.

Further expansion seems to be on the horizon for Tatte.

"Our mission is to inspire and touch every person, neighborhood, and city with the Tatte experience," says Tzuri. "Tatte provides so many people a sense of home, a place they feel they belong, a place they love sharing with their loved ones. It's magical."

For now, one must come to Boston for a taste of Tzuri's exquisite baked goods. But that might not be the case for very long. 

from the pantry

NUTMEG



THE FRAGRANT SPICE THAT WARMS THE WINTRY SEASON HAS MADE AN EPIC JOURNEY
FROM THE SPICE ISLANDS TO YOUR SPICE DRAWER

BY KYLE GRACE MILLS

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / STYLING BY MARY BETH JONES



Nutmeg: the spice that launched a thousand ships, expeditions, and trade wars. It also happens to be the celebrated key ingredient to our merriest of holiday sweets. As soon as you open the spice jar or begin grating delicate shavings from the seed, the warm aroma immediately transports you to cozy evenings by the fireplace sipping a spice-dusted cup of eggnog. Nutmeg's history tells a fascinating but decidedly less romantic tale.

Nutmeg made a mysterious appearance on European tables in the sixth century. It became a medieval sensation, a luxurious ingredient that held medicinal qualities including but not limited to a cure for the common cold, nervous disorders, and the bubonic plague. The aristocrats who could afford it knew it came from the port of Venice, where it was unloaded from ships manned by Arab traders—but the origin of the spice remained a jealously guarded secret of the traders.

Once the Ottomans ceased trade with the Venetians in the 1400s, the coveted spice vanished as quickly as it had appeared. Opportunistic European explorers took to the oceans in search of the famed spice. The Portuguese were the first to locate a small smattering of volcanic islands that grew the *Myristica fragrans* tree, bearer of nutmeg. This ill-fated archipelago, the Banda Islands of Indonesia, was the only place on earth that grew nutmeg. Located about 1,243 miles east of Java, Indonesia, the islands became ground zero for many bloody trade wars fought between the Dutch, English, and Portuguese, mostly at the direct cost of the indigenous Bandanese. The Dutch were particularly aggressive, massacring and enslaving the local population as they waged a bloody campaign for total dominance. For hundreds of years, the Dutch maintained a fierce monopoly over the nutmeg trade.

Then in the mid-1700s, fate and a light-fingered French missionary intervened. In a spectacular feat of horticultural theft, Pierre Poivre slipped in and out of the Spice Islands with numerous nutmeg trees.

He took them to the French islands of Mauritius and Réunion, dissolving the Dutch chokehold on the trade. Within 50 years, Pierre's cuttings were eventually transported to new sunbaked locales, including the Caribbean destination commonly associated with the spice, Grenada, the second-largest producer of nutmeg, just behind the supreme producer, Indonesia.

As richly documented is nutmeg's use as a hallucinogen. Nutmeg



Whole nutmeg from The Spice House, thespicehouse.com; \$15.49 for 4 ounces

Ground Grenada nutmeg from Penzeys, penzeys.com; \$5.59 for 1 ounce

contains a chemical called myristicin, a relative of amphetamine, which can cause hallucinations when taken in significant doses. Malcolm X mentioned it as a popular prison drug in his autobiography, and Albert Hoffman, the inventor of LSD, often praised its psychedelic side effects. But the same chemicals that make it so intoxicating also make it poisonous when taken in extreme quantities (although research on the exact fatal dosage is sketchy at best).

Despite its unsavory beginnings and toxic qualities, nutmeg has earned a solid place in modern tradition. Its culinary influence reaches beyond sweets and is also valued in the realm of savory goods, like French béchamel, Italian ragu, Scottish haggis, and Indian masala. But in the United States, particularly during the holiday season, nutmeg is the warm base for everything from cakes and pies to rich, creamy eggnog. Nutmeg's intense flavor stands strong against chocolate, pumpkin, coffee, and other wintry tastes. The heady, warm punch nutmeg imparts to desserts can be too intense for the breezy days of summer, but it's perfectly at home during the holiday season, cutting through decadent custards, pastries, and puddings with toasty aplomb. Nutmeg also plays well with other spices, and you can find it incorporated in

many fall spice blends, from pumpkin spice to chai mix. In concert with cinnamon, it'll often bring sweet heat to your Thanksgiving apple, pecan, and butternut squash pies.

Though you can buy ground nutmeg for convenience, the best, most potent flavor comes from freshly grated nutmeg (see *Grate Expectations*). The oils in the ground nutmeg will go rancid over time. In fact, freshly grated nutmeg is so much more powerful than the store-bought ground supply that you'll need to be careful when exchanging one or the other when baking. If the recipe calls for 2 teaspoons ground nutmeg, you should use 1 teaspoon freshly grated nutmeg (as the flavor is roughly twice as strong). The same goes for the inverse situation—if the recipe calls for 1 teaspoon freshly grated nutmeg and you only have pre-ground on hand, double the portion called for.

As for storage, pack your whole nutmeg in an airtight container to keep it fresh in between shavings. But don't store indefinitely because even the seeds lose their potency over time, three to four years. Come the holidays, you'll know that you have the finest spice within arm's reach—a luxury nearly 1,500 years in the making.



Mace blade from The Spice House,
thespicehouse.com; \$8.49 for 1.5 ounces

Ground mace from Penzeys,
penzeys.com; \$8.29 for 0.9 ounces

GRATE EXPECTATIONS

Three ways to grind nutmeg (and the best tools for the job).

Nutmeg Mill

Depending on the brand you get (we chose the venerable French brand Peugeot), the mill will produce fine shavings of fresh nutmeg with either a crank handle or turn top. We like that Peugeot's handsome mill pulls double duty as both a grinder and an airtight container to store loose nutmeg.

We Like: Peugeot Ternate Nutmeg Mill; wayfair.com, \$40.54

Nutmeg Grater

Normally curved outward into an arc with a small-hole grater, this tool is easy to use and produces perfectly grated nutmeg. Be careful when grating, though—the grates are sharp, so slips can prove painful.

We Like: HIC Nutmeg Grater; amazon.com, \$6.05

Microplane

Chances are you already have a Microplane in your kitchen and use it for a number of tasks, from zesting lemons to mincing garlic. This can also finely grate nutmeg; just make sure that it's scrupulously clean before using it for this spicy task.

We Like: Microplane Soft-Handle Zest Grater, 12"; surlatable.com, \$14.95

MACE: THE SECOND SPICE

Wrapped around the nutmeg seed is a scarlet aril covering better known as mace. Once removed from the nutmeg, mace resembles a tendril-like flower and fades in color from red to orange to gold as it ages. Use a spice mill to grind up mace because it is slightly harder to grate than nutmeg. Freshly ground mace is more intense than pre-ground, just like nutmeg. Because of its stronger flavor, mace is less popular than nutmeg, but you'll find it still plays a vital part in several holiday classics. Find it in our Gingerbread Morning Buns, page 94.

BAKE WITH NUTMEG

In this issue, don't miss:

Eggnog Custard Tart, page 42

Stollen Wreaths, page 50

Double Gingerbread Scones, page 93

Eggnog Babka Knots, page 112 

WHAT A BAKER WANTS

WITH YOU, THE HOME BAKER, IN MIND, WE'RE DELIVERING THE BEST WISH LIST-WORTHY GIFTS OF THE SEASON, HIGHLIGHTING THE LATEST COOKBOOKS, MUST-HAVE BAKING PANS, AND SOPHISTICATED SERVING DISHES



1. MAUVIEL M'PASSION MINI COPPER SOUFFLÉ MOLDS

Excellent conductors of heat, these copper molds can be used for more than soufflés, helping you get a crisp, caramelized crust on cinnamon rolls, kouign amann, and morning buns.

mauvielusa.com, \$65 each

Where We Use It: Gingerbread Morning Buns, page 94

2. GOBEL NONSTICK FLUTED BARQUETTE MOLDS

Fluted and petite, these 5-inch barquette molds bring a touch of fancy to miniature Breton tarts, financiers, or petit fours.

surlatable.com, \$4 each

Where We Use It: Hazelnut Financiers, page 33

3. PEUGEOT TERNATE NUTMEG MILL

Peugeot has been churning out handcrafted spice mills and grinders since the 18th century, and we're obsessed with their nutmeg-focused mill, which combines form, function, and class, with a powerful grinder on the bottom and sleek nutmeg seed container on top.

wayfair.com, \$40.54

Where We Use It: Nutmeg, page 22

4. HEILALA VANILLA BEAN PASTE, EXTRACT, AND POWDER

Say hello to our new obsession: Heilala Vanilla. The New Zealand-based company provides superior vanilla—grown in the Kingdom of Tonga—that is harvested using sustainable practices, and uses a business model that helps support and invigorate the local economy.

heilalavanilla.com; paste: \$14.97 for 2 fluid ounces; extract: \$14.72 for 1.69 fluid ounces; powder: \$39.97 for 0.88 ounces

Where We Use It: Eggnog Babka Knots, page 112; Shortbread, pages 37–46



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5. GUITTARD EUREKA WORKS 150TH ANNIVERSARY LIMITED EDITION 62% CACAO BAR

In celebration of their 150th year as one of the best chocolatiers in the country, San Francisco, California-based Guittard released this supreme bar that packs a “West Coast flavor” courtesy of a blend of cocoa beans gathered through historic Pacific Ocean trade routes. The bar’s fruit-forward flavors—notes of pineapple, dark cherry, banana, and even a touch of citrus—make it ideal for both eating and baking.

guittard.com, \$29.95 for a 500-gram bar

Where We Use It: Everything Chocolate Thumbprint Cookies, page 77

6. MASON CASH STEAM BOWL (PUDDING BASIN)

Bring a touch of old British charm to your baking with this 0.95-quart pudding basin from Mason Cash, a British company that’s been turning out fine bakeware for over 200 years. Oh, and a royal tip: A figgy pudding-filled Mason Cash basin is a favorite gift given by the Queen to her staff. amazon.com, \$7.75

Where We Use It: Prune and Armagnac Christmas Pudding, page 57



7. THE NORDIC BAKING BOOK BY MAGNUS NILSSON (Phaidon Press)

A follow-up to *The Nordic Cookbook*, this enormous treatise on Nordic baking highlights every last bit of pearl sugar-crusted, cardamom-scented baked good that hails from the icy region, with helpful techniques and history tucked between each recipe.
phaidon.com, \$49.95

8. SUQAR BY GREG & LUCY MALOUF (Hardie Grant)

An in-depth examination of Middle Eastern sweets, veteran cookbook authors Greg and Lucy Malouf explore some of the lesser-known gems the area has to offer, including cardamom fritters, Lemon Curd Ma'amoul, and date tiramisù.
amazon.com, \$40

9. ALL ABOUT CAKE BY CHRISTINA TOSI (Clarkson Potter)

Milk Bar founder and all-around dessert genius Christina Tosi is back with a brand-new book that celebrates her famous naked layer cakes, with plenty of baking wisdom to spare on buttercream, syrup soaks, and cake truffles.
amazon.com, \$35

10. MODERN BAKING BY DONNA HAY (4th Estate)

Meet Donna Hay, a luminary of the Australian baking scene and your new sweets guru. Her latest tome collects straightforward, sumptuous recipes and vibrant, innovative photography into one gorgeous volume, making it a veritable goldmine of baking inspiration.
amazon.com, \$40

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11. LEBKUCHEN FROM LECKERLEE

Packed inside this colorful, collectable tin are tall stacks of Nuremberg-style gingerbread, lebkuchen. Hailing from the bakery Leckerlee in New York City, New York, these cookies bring a bit of Old-World authenticity to the table. Headed to the Union Square Holiday Market? They'll be sold there, too!
leckerlee.com, \$25

12. HONEYCOMB STUDIO CERAMIC CAKE STAND

It may look like brassy metal, but this rustic yet chic cake stand is kiln-fired ceramic, a lightweight alternative that won't affect the taste of your baked goods like some metals will.
honeycomb-studio.com, \$80

13. TATTE SIGNATURE GIFT BOX

If you've read our bakery profile on Tatte (page 13), you'll know everything they bake is an instant classic. Get a well-rounded taste of the bakery with their signature gift box, an assortment of walnut strudel, butter cookies, and nuts. tatte.com, \$45

14. CHAMBORD BLACK RASPBERRY LIQUEUR

This French liqueur has earned a revered place on your bar cart—now bring it into your baking. Its plummy fruit notes come from raspberries, blackberries, and currants while Madagascar vanilla and French cognac round it out. Add it to your jammy fillings and syrup reductions, or add a splash to your flute of Champagne. Check your local beverage store for availability or go to arlingtonwine.net, \$20.99 for 375 ml

Where We Use It: Apricot Linzer Cookies, page 44

15. FESTIVE SNOWFLAKE SHORTBREAD PANS

Simply press your shortbread dough into either one of these pans (take your pick between Brown Bag's ceramic Snowflake Shortbread Pan and Nordic Ware's Shortbread Pan in their classic aluminum) and you'll have perfect squares of wintry decadence. emersoncreekpottery.com, \$34.95; nordicware.com, \$40

Where We Use It: Classic Shortbread, page 43



HOMEMADE GIFTS FROM THE BAKER GIVE AS GOOD AS YOU GET

HAZELNUT BUTTER

Our homemade nut butter (page 34) tastes like rich roasted hazelnuts, no fillers. This spread will transform plain toast, a fluffernutter sandwich, or that next batch of homemade peanut butter cups.

CARAMELIZED WHITE CHOCOLATE

A big batch of this caramelized confection (page 65) can be broken into sweet shards of chocolate worth their weight in gold. Another option? Add nuts and dried fruit to the rich melty mess before it hardens to create our instantly crave-able Caramelized White Chocolate Bark (page 68).

POMEGRANATE MOLASSES

This classic Indian condiment is just pomegranate juice reduced to thick, viscous syrup. Have a friend who leans more toward the savory? This tangy ingredient (page 86) is an excellent addition to a cheese plate, marinade, or salad dressing! ▫



Haute Hazelnuts

THE SWEET, BUTTERY NUT STARS IN EVERYTHING FROM A DACQUOISE FEATURING
AN ESPRESSO-LACED BUTTERCREAM TO A CRUNCHY COFFEE CAKE LOADED WITH
CRANBERRIES, ORANGE ZEST, AND CRÈME FRAÎCHE



PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT AND FOOD STYLING BY LAURA CRANDALL
STYLING BY SIDNEY BRAGIEL





CRANBERRY-HAZELNUT COFFEE CAKE

Makes 1 (10-inch) cake

Our moist coffee cake blends buttery hazelnuts and bright cranberries while a crunchy Hazelnut Streusel and zesty Orange Glaze finish it off

- ½ cup (113 grams) unsalted butter, softened**
- 1¼ cups (275 grams) firmly packed light brown sugar**
- 3 large eggs (150 grams)**
- Zest of 1 orange (9 grams)**
- 2 teaspoons (8 grams) vanilla extract**
- 2½ cups (300 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided**
- 1 teaspoon (5 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- 1 cup (240 grams) crème fraîche**
- ½ cup (64 grams) chopped dry roasted unsalted hazelnuts**
- 1½ cups (143 grams) fresh or frozen cranberries**
- Hazelnut Streusel (recipe follows)**
- Orange Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter and flour a 10-inch tube pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Reduce mixer speed to low. Add eggs, one at a time, beating well after each addition. Stir in zest and vanilla.
3. In a medium bowl, whisk together 2½ cups

(300 grams) flour, baking powder, and salt. Gradually add flour mixture to butter mixture alternately with crème fraîche, beginning and ending with flour mixture, beating just until combined after each addition. Stir in hazelnuts.

4. In a small bowl, toss together cranberries and remaining 1 tablespoon (8 grams) flour. Gently fold cranberries into batter. Spoon batter into prepared pan, smoothing top. Top with Hazelnut Streusel.
5. Bake until a wooden pick inserted near center comes out clean, 45 to 50 minutes, loosely covering with foil during last 15 minutes of baking to prevent excess browning, if necessary. (Cake made with fresh cranberries will bake more quickly, by about 5 minutes, than cake made with frozen.) Let cool in pan for 30 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with Orange Glaze. Store in airtight container at room temperature for up to 4 days. To prevent cake from drying out, tightly wrap in plastic wrap.

HAZELNUT STREUSEL

Makes 2⅓ cups

- ⅓ cup (64 grams) hazelnut flour**
- ⅓ cup (60 grams) all-purpose flour**
- ⅓ cup (67 grams) granulated sugar**
- Zest of 1 orange (9 grams)**
- ¼ teaspoon (1.5 grams) ground cinnamon**
- ¼ teaspoon kosher salt**
- ¼ cup (57 grams) cold unsalted butter, cubed**
- ½ cup (64 grams) chopped roasted hazelnuts**

1. In a medium bowl, whisk together flours, sugar, zest, cinnamon, and salt. Using your fingers, cut in cold butter until mixture is crumbly and desired consistency is reached. Stir in hazelnuts. Freeze until ready to use.

ORANGE GLAZE

Makes ½ cup

- 1 cup (120 grams) confectioners' sugar**
- 1 tablespoon plus 2 teaspoons (25 grams) fresh orange juice**

1. In a small bowl, whisk together confectioners' sugar and orange juice until smooth. Use immediately.

HAZELNUT MOCHA DACQUOISE

Makes 1 (10x3 inch) cake

To eat a slice of dacquoise is to go on an adventure in texture. This hazelnut and coffee triumph has alternating layers of crispy hazelnut Meringue, silky espresso buttercream, and fudgy ganache.

Meringue (recipe follows)

Ganache Filling (recipe follows)

Espresso French Buttercream (recipe follows)

Ganache Glaze (recipe follows)

**Garnish: toasted sliced almonds, chopped
toasted hazelnuts**

1. Gently peel Meringue off parchment paper. Using a serrated knife, trim edges so they are even and each rectangle is the same size. (Try not to press down on Meringue while trimming edges. If it breaks, you can piece it back together.) Cut a cake round to the size of the Meringue rectangles, and place one Meringue on top. Spoon Ganache Filling into a pastry bag fitted with a ½-inch round tip. Pipe a ½-inch-thick layer of filling on top of Meringue. Gently press a second layer of Meringue on top. Place roughly half (1½ cups) of Espresso French Buttercream in a pastry bag fitted with a ½-inch round tip. Pipe a layer of buttercream onto Meringue. Top buttercream with last layer of Meringue, top down, so flat side is facing up. Use remaining Espresso French Buttercream to fill in any gaps, and cover cake with a thin layer of buttercream, making it as smooth as possible. Refrigerate for at least 1 hour.
2. Place chilled cake on a wire rack set over a rimmed sheet pan lined with plastic wrap. Pour warm Ganache Glaze over cake, letting it cover top and sides of cake. Using a large offset spatula, level off top of cake in one swipe. (Do not try to do it more than once or in short strokes—it will leave streaks in the final product. If some of the buttercream is peaking through on the sides, you can smooth it with an offset spatula, but don't worry about it too much since the sides will be decorated.) Decorate sides of cake with almonds and hazelnuts, if desired. Refrigerate in an airtight container until ready to serve, up to 2 days.

MERINGUE

Makes 3 (10x3 inch) rectangles

- ¾ cup plus 1 tablespoon (78 grams) almond flour
- ¾ cup (72 grams) hazelnut flour
- 1½ cups (180 grams) confectioners' sugar
- ½ teaspoon kosher salt

- 6 large egg whites (180 grams)
- ⅓ cup (67 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract

1. Preheat oven to 225°F (107°C). Line an 18x13-inch baking sheet with parchment paper. Draw 3 (10x3-inch) rectangles at least 3 inches apart on parchment; turn parchment over, and spray with cooking spray.
2. In a medium bowl, combine nut flours. Add confectioners' sugar and salt, stirring until well combined. Sift.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until soft peaks form, about 4 minutes. With mixer running, add granulated sugar in three additions, beating well after each addition, about 15 seconds. Increase mixer speed to high, and beat until meringue turns shiny, about 1 minute. Add vanilla, and beat until glossy medium-stiff peaks form, 1 to 2 minutes.
4. Place meringue in a large bowl; fold nut flour mixture in quickly and gently. Gently place meringue in a pastry bag fitted with a ½-inch round tip. Pipe meringue onto drawn rectangles on prepared pan, filling completely.
5. Bake until meringue is firm to the touch, about 2 to 2½ hours. Turn oven off, and let meringue stand in oven with door closed for at least 6 hours or overnight.

GANACHE FILLING

Makes about ¾ cup

- ¾ cup (113 grams) chopped bittersweet chocolate
- ½ cup (120 grams) heavy whipping cream
- ½ teaspoon (1 gram) espresso powder

1. Place chocolate in a medium heatproof bowl. In a small saucepan, heat cream over medium heat, stirring frequently, just until steaming. (Do not boil.) Whisk in espresso powder. Pour hot cream mixture over chocolate; let stand for 1 minute. Using a silicone spatula, slowly stir small circles in center of bowl until cream and chocolate come together and mixture is shiny and smooth. Let cool completely. Cover and store at room temperature until ready to use or overnight.

ESPRESSO FRENCH BUTTERCREAM

Makes 3 cups

- ¾ cup (150 grams) granulated sugar
- ¼ cup (60 grams) water
- 2 large eggs (100 grams), room temperature

- 2 large egg yolks (37 grams), room temperature
- 1½ cups (340 grams) unsalted butter, softened
- 1 tablespoon (6 grams) espresso powder
- 1 teaspoon (6 grams) vanilla bean paste
- ¼ teaspoon kosher salt

1. In a small saucepan, bring sugar and ¼ cup (60 grams) water to a boil over high heat, without stirring. Cook until mixture registers 240°F (116°C) on an instant-read thermometer.
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat eggs and egg yolks at medium-high speed until pale and light, 4 to 5 minutes. Reduce mixer speed to medium-low. Pour hot sugar syrup into egg mixture in a slow, steady stream, being careful not to hit sides of bowl or whisk attachment. Increase mixer speed to high, and beat until bottom of bowl feels cool to the touch, 4 to 5 minutes. Add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next. (It will look broken, but keep whipping, and it will come back together.) Add espresso powder, vanilla bean paste, and salt, beating until well combined. Use immediately.

GANACHE GLAZE

Makes about 2 cups

- 2 cups (340 grams) chopped bittersweet chocolate
- 1½ cups (360 grams) heavy whipping cream

1. Place chocolate in a medium heatproof bowl.
2. In a small saucepan, heat cream over medium heat, stirring frequently, just until steaming. (Do not boil.) Pour hot cream over chocolate; let stand for 1 minute. Using a silicone spatula, slowly stir small circles in center of bowl until cream and chocolate come together and mixture is shiny and smooth. Let cool slightly.

For these recipes, we used Trader Joe's Dry Roasted & Unsalted Hazelnuts (available in stores and on [amazon.com](https://www.amazon.com)) and Bob's Red Mill Finely Ground Hazelnut Meal/Flour.



HAZELNUT FINANCIERS

Makes 16

Financiers are always an elegant affair—but baked into fluted barquette molds, they take on a new dimension of elegance. Our tender Hazelnut Financiers are sweetened with a touch of honey, but the real showstopper is its literal crowning glory: crunchy, salty Candied Hazelnuts.

- ½ cup plus 4 tablespoons (169 grams) unsalted butter, softened and divided**
- 2 tablespoons (42 grams) honey**
- 1½ cups (140 grams) hazelnut flour**
- ¾ cup plus 2 tablespoons (174 grams) granulated sugar**
- ½ cup (60 grams) all-purpose flour**
- ¼ teaspoon kosher salt**
- 3 large egg whites (90 grams), room temperature**
- 1 tablespoon (18 grams) vanilla bean paste**
- Candied Hazelnuts (recipe follows)**

1. Preheat oven to 400°F (200°C). Using 2 tablespoons (28 grams) softened butter, heavily grease 16 (5-inch) barquette molds* (or a 24-cup mini muffin pan). Place molds on a sheet pan, and freeze while preparing batter.
2. In a medium saucepan, melt remaining ½ cup plus 2 tablespoons (141 grams) butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat; stir in honey. Let cool slightly.
3. In a large bowl, whisk together

hazelnut flour, sugar, all-purpose flour, and salt. Add egg whites and vanilla bean paste, whisking until smooth. Slowly whisk in browned butter mixture just until incorporated. Spoon batter into prepared molds or muffin cups, filling three-fourths full. Tap molds to level batter. (If you do not have 16 molds and need to bake in batches, the batter will keep in the refrigerator. You do not have to let it come to room temperature before baking, but do not stir the batter.) With molds still on sheet pan, place in oven, and immediately reduce oven temperature to 375°F (190°C).

4. Bake until a wooden pick inserted in center comes out clean, about 15 minutes, rotating pan halfway through baking. (Bake mini muffins for 13 to 14 minutes.) Let cool completely in molds. Unmold financiers, using a knife if needed. Top with Candied Hazelnuts before serving. Financiers (without Candied Hazelnuts) can be stored in an airtight container at room temperature for up to 1 week.

**We used Gobel Nonstick Fluted Barquette Molds, available on surlatable.com.*

CANDIED HAZELNUTS

Makes about 1 cup

- ½ cup (100 grams) granulated sugar**
- 1½ tablespoons (22.5 grams) water**
- ½ cup (71 grams) dry roasted unsalted hazelnuts, halved**
- ½ teaspoon (1.5 grams) flaked sea salt**

1. Line a sheet pan with a nonstick baking mat.
2. In a small saucepan, heat sugar and 1½ tablespoons (22.5 grams) water over high heat. (It should look like wet sand.) Using a pastry brush, brush down sides of pan using water. Cook, stirring gently, until sugar is dissolved and mixture is light amber colored. (Do not stir after mixture starts to boil.) Immediately remove from heat, and quickly stir in hazelnuts; pour onto prepared pan. Using a heatproof spatula, spread hazelnuts in a single layer; sprinkle with salt. Let cool completely.
3. Gently tap hazelnuts on sheet pan to break into smaller pieces, and chop using a chef's knife. Use the same day. Keep uncovered until ready to use.

HAZELNUT BUTTER COOKIES

Makes 20

Step aside, Nutter Butter cookies. This hazelnut revamp of a classic sandwich cookie comes equipped with our homemade Hazelnut Butter, your new condiment obsession and the perfect homemade holiday gift. A dip in dark chocolate and a roll in even more hazelnuts sends this cookie right over the nutty edge.

- 1 cup (227 grams) unsalted butter, softened**
- ½ cup (87 grams) Hazelnut Butter (recipe follows)**
- ½ cup (110 grams) firmly packed dark brown sugar**
- 1 large egg (50 grams)**
- 1½ teaspoons (9 grams) vanilla bean paste**
- 1½ cups (200 grams) all-purpose flour**
- 1 teaspoon (5 grams) baking soda**
- ¾ teaspoon (3.75 grams) baking powder**
- ¼ teaspoon kosher salt**
- 1¼ cups (100 grams) old-fashioned oats**



¼ cup (28 grams) chopped dry roasted unsalted hazelnuts

Hazelnut Buttercream (recipe follows)

1 (10-ounce) package (283.5 grams) dark chocolate melting wafers

Garnish: finely chopped roasted hazelnuts

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and Hazelnut Butter at medium speed until smooth, about 3 minutes. Add brown sugar, and beat until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg and vanilla bean paste, and beat at low speed just until combined, about 30 seconds.

2. In a medium bowl, whisk together flour, baking soda, baking powder, and salt. Gradually add flour mixture to butter mixture, beating just until combined. Add oats and hazelnuts, beating just until combined. Shape dough into a disk, and wrap in plastic wrap. Refrigerate until firm, about 2 hours.

3. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.

4. Between two sheets of parchment paper, roll dough to ¼-inch thickness. Place dough, between parchment, in freezer. Freeze until set, about 20 minutes.

5. Using a 2¼-inch round cutter, cut dough, and place 2 inches apart on prepared pans.

6. Bake until golden brown, about 12 minutes, rotating pans halfway through baking. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. (While first round of cookies is baking, reroll any scraps between parchment again, freeze until set, and cut out cookies. Reroll scraps a third time if

needed. Keep cut cookies in freezer until ready to bake.)

7. Place Hazelnut Buttercream in a piping bag fitted with an Ateco #855 closed star tip. Pipe Hazelnut Buttercream onto flat side of half of cookies in a spiral starting at center. Place remaining cookies, flat side down, on top of filling. Refrigerate for 15 minutes.

8. In a microwave-safe bowl, heat chocolate melting wafers on high in 30-second intervals, stirring between each, until melted and smooth. Let cool slightly, 3 to 5 minutes. Line a baking sheet with parchment paper. Place chopped hazelnuts on a plate. Dip half of each cookie in melted chocolate, and roll in hazelnuts, if desired. Place on prepared pan. Let stand until chocolate is set, 8 to 10 minutes. Store in an airtight container at room temperature if unfilled, or in refrigerator if filled, for up to 3 days.

HAZELNUT BUTTER

Makes ⅔ cup

1½ cups (178 grams) dry roasted unsalted hazelnuts

1½ tablespoons (18 grams) granulated sugar

½ teaspoon (1 gram) ground cinnamon

¼ teaspoon kosher salt

1. In the work bowl of a food processor, process hazelnuts until smooth, about 3 minutes. Add sugar, cinnamon, and salt; process until combined, about 30 seconds. Refrigerate in an airtight container for up to 3 weeks.

HAZELNUT BUTTERCREAM

Makes ¾ cups

¾ cup (170 grams) unsalted butter, softened

⅓ cup (87 grams) Hazelnut Butter (recipe precedes)

4½ cups (540 grams) confectioners' sugar

¼ cup (60 grams) heavy whipping cream

¼ teaspoon kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and Hazelnut Butter at medium speed until smooth, 2 to 3 minutes. With mixer on low speed, gradually add confectioners' sugar alternately with cream, beating until combined. Add salt, and beat until fluffy, about 3 minutes. Use immediately. ▢





SHORT AND SWEET

WHEN IT COMES TO SHORTBREAD, THE MORE BUTTER, THE BETTER. THAT'S WHAT DEFINES THIS CRUMBLY SCOTTISH BISCUIT. HERE, WE'RE SHOWCASING SHORTBREAD IN ITS MOST FESTIVE FORMS—FROM AN EPIC EGGNOG TART TO A SAVORY SPIN BEST ENJOYED WITH YOUR FAVORITE HOLIDAY APERITIF.

PHOTOGRAPHY BY WILLIAM DICKEY / RECIPE DEVELOPMENT AND FOOD STYLING BY ELIZABETH STRINGER / STYLING BY SIDNEY BRAGIEL















EGGNOG CUSTARD TART

Makes 1 (9 inch) tart

Browned butter lends nutty depth to the shortbread crust of this sinfully indulgent dessert. A dash of spiced rum gives the creamy eggnog custard a little kick, and an effortless pile of oversize white chocolate curls brings the drama. We'd remind you this is best enjoyed the day of, but you won't be able to resist having a slice (or two or three) once it's out of the oven anyway.

Browned Butter (recipe follows), softened

⅓ cup (40 grams) confectioners' sugar

¾ teaspoon (3 grams) vanilla extract*

½ teaspoon (1.5 grams) kosher salt

1½ cups (188 grams) all-purpose flour

1 large egg (50 grams), lightly beaten

Eggnog Custard Filling (recipe follows)

Grated fresh nutmeg and grated fresh cinnamon, for dusting

Garnish: white chocolate curls

1. Prepare Browned Butter.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat Browned Butter at low speed until smooth, about 1 minute. Add confectioners' sugar, vanilla, and salt, beating until combined, stopping to scrape sides of bowl. With mixer on low speed, gradually add flour, beating until combined and dough comes together, 3 to 4 minutes.
3. Between 2 sheets of parchment paper, roll dough into a 12-inch circle, about ⅜ inch thick. Transfer dough, between parchment, to refrigerator, and let rest for 2 hours.
4. Remove parchment, and carefully place dough in a 9-inch round removable-bottom tart pan. Gently press dough into bottom and up sides of pan until smooth and even. Freeze for 30 minutes to 1 hour.
5. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
6. Remove tart pan from freezer. Place tart pan on prepared baking sheet.
7. Bake until light golden brown around the edges, 15 to 20 minutes. While crust is still warm, gently flatten any puffed areas in crust with the back of a spoon. Let cool completely on a wire rack. Reduce oven temperature to 265°F (130°C).

8. Pour warm Eggnog Custard Filling into crust. Generously dust with nutmeg and cinnamon.

9. Bake until set around the edges but still slightly jiggly in center, 35 to 40 minutes. Let cool completely on a wire rack. Garnish with white chocolate curls, if desired. This is best enjoyed the day of.

**We used Heilala Vanilla Extract*

BROWNED BUTTER

Makes ¾ cup

¾ cup (170 grams) unsalted butter

1. In a medium saucepan, melt butter over medium heat. Cook, stirring constantly, until butter turns a medium-brown color and has a nutty aroma, 7 to 10 minutes. Immediately transfer to a small bowl; let cool completely. Refrigerate until ready to use.

EGGNOG CUSTARD FILLING

Makes 2 cups

- 1 cup (240 grams) half-and-half**
- ½ cup (120 grams) whole milk**
- 1 tablespoon (15 grams) dark spiced rum**
- 2 teaspoons (8 grams) vanilla extract***
- 6 large egg yolks (112 grams)**
- ⅓ cup (67 grams) castor sugar (see Note)**

1. In a medium saucepan, heat half-and-half, milk, rum, and vanilla over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Remove from heat.
2. In a medium bowl, whisk together egg yolks and castor sugar. Slowly pour in hot milk mixture, whisking constantly. Strain mixture through a fine-mesh sieve. Use immediately.

**We used Heilala Vanilla Extract.*

Note: To make castor sugar, in the container of a blender or the work bowl of a food processor, blend or pulse ⅓ cup (67 grams) granulated sugar in short bursts, 2 to 3 times, until sugar becomes superfine. If sugar reaches a powdery consistency, you've gone too far.



CLASSIC SHORTBREAD

Makes 9

Time to break out your favorite Yuletide cookie molds. Thanks to this dough's wet nature and soft crumb, it holds shape and design better than any other biscuit on the block. Our Classic Shortbread is crumbly, buttery bliss. You'll never go back to store-bought again.

- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- $\frac{1}{2}$ cup (60 grams) confectioners' sugar
- 1 teaspoon (4 grams) vanilla extract*
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $1\frac{1}{2}$ cups (188 grams) all-purpose flour
- Garnish: confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 1 minute. Add confectioners' sugar, vanilla, and salt; beat until smooth, about 1 minute. With mixer on low speed, gradually add flour, beating until combined. Increase mixer speed to medium, and beat until very light and fluffy, about 5 minutes. Turn out dough onto a sheet of parchment paper, and shape into a 6-inch square. Wrap in parchment, and refrigerate for at least 1 hour or up to 3 days.
2. Let dough stand at room temperature for 30 minutes.
3. Preheat oven to 325°F (170°C).
4. Break dough into small pieces, and begin pressing pieces into bottom of an 8-inch square shortbread baking pan*. (The dough should become very soft as you work with it. This is important because it helps when pressing the dough into the small crevices.) Press remaining dough into an even layer in pan; prick dough all over with a fork.
5. Bake until dough looks dry but edges have not yet begun to turn golden, 20 to 25 minutes. Let cool in pan for 15 minutes. Invert pan onto a cutting board. Hit pan with the palm of your hand until shortbread releases. Using a sharp knife, immediately slice into squares following imprinted lines. Let cool completely. Garnish with confectioners' sugar, if desired. Store in an airtight container at room temperature for up to 1 week.

*We used Heilala Vanilla Extract and Nordic Ware's Snowflake Shortbread Baking Pan.

Note: Because of how soft this dough is, it works best when baked in a cookie mold rather than using cookie stamps.

MILLIONAIRE BARS

Makes 25

It doesn't get much richer than Millionaire Bars. Also called millionaire's shortbread, it traditionally consists of a shortbread base topped with a layer of gooey caramel filling and chocolate. For a sophisticated holiday spin, we added a homemade Chestnut Praline Paste to the caramel. A final sprinkling of cacao nibs and fleur de sel over the velvety ganache creates an ultra-crunchy topping to offset the sweetness.

- 2 cups (250 grams) all-purpose flour
- $\frac{1}{2}$ cup (67 grams) granulated sugar
- $\frac{1}{4}$ cup (32 grams) cornstarch
- 1 teaspoon (3 grams) kosher salt
- $1\frac{1}{4}$ cups (284 grams) cold unsalted butter, cubed
- 1 vanilla bean, split lengthwise, seeds scraped and reserved

Chestnut Praline Caramel Filling (recipe follows)

Dark Chocolate Ganache (recipe follows)

Garnish: cacao nibs, fleur de sel

1. Preheat oven to 350°F (180°C). Line a 10-inch square baking dish with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, cornstarch, and salt at low speed for 1 minute. Add cold butter and vanilla bean seeds; beat until a ball starts to form, 2 to 3 minutes. Press dough into bottom of prepared pan.
3. Bake until edges are golden brown, about 30 minutes. Let cool completely in pan.
4. Pour warm Chestnut Praline Caramel Filling over prepared crust. Let cool at room temperature for 1 hour. Wrap pan in plastic wrap, and refrigerate overnight.
5. Pour warm Dark Chocolate Ganache over Chestnut Praline Caramel Filling, spreading in an even layer with an offset spatula, if necessary. Let set for 5 minutes. Sprinkle with cacao nibs and fleur de sel, if desired. Refrigerate until firm, about 1 hour.
6. Using excess parchment as handles, remove from pan, and cut into squares. Store in an airtight container at room temperature for up to 3 days or in refrigerator for up to 2 weeks.

PLAN AHEAD

This recipe is a 2-day process. On day 1, bake the shortbread cookie base, make the Chestnut Praline Caramel Filling, and top the cookie base with the filling. Refrigerate overnight. On day 2, top with the Dark Chocolate Ganache, and refrigerate again before slicing.

CHESTNUT PRALINE CARAMEL FILLING

Makes 3 cups

- 1 cup (240 grams) heavy whipping cream
- $\frac{1}{4}$ cup (255 grams) light corn syrup
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- $\frac{1}{2}$ cup (110 grams) firmly packed light brown sugar
- $\frac{1}{2}$ cup (113 grams) unsalted butter
- $\frac{1}{4}$ cup (75 grams) Chestnut Praline Paste (recipe follows)
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt

1. In a 5-quart enamel-coated Dutch oven or large stainless steel saucepan, bring cream, corn syrup, sugars, and butter to a boil over medium heat, stirring frequently. Cook about 20 minutes, without stirring, until a candy thermometer registers 248°F (120°C). Remove from heat; add Chestnut Praline Paste and salt, stirring to combine. Use immediately.

CHESTNUT PRALINE PASTE

Makes $\frac{1}{2}$ cup

- $\frac{1}{2}$ cup (80 grams) roasted peeled chestnuts*
- $\frac{1}{4}$ cup (60 grams) water
- 1 tablespoon (12 grams) granulated sugar
- $\frac{1}{4}$ teaspoon (1 gram) vanilla extract*

1. In a medium saucepan, bring all ingredients to a boil over medium heat. Reduce heat to low; cover and simmer until chestnuts are softened, about 30 minutes.
2. Transfer to the container of a blender; pulse until smooth. (Alternatively, an immersion blender can be used.) Use immediately, or refrigerate in an airtight container for up to 1 week.

*We used Gefen Organic Whole Roasted & Peeled Chestnuts and Heilala Vanilla Extract.

DARK CHOCOLATE GANACHE

Makes $1\frac{1}{2}$ cups

- 10.5 ounces (315 grams) 70% cacao dark chocolate, chopped
- $\frac{1}{4}$ cup plus 3 tablespoons (105 grams) heavy whipping cream

1. In the top of a double boiler, combine chocolate and cream. Cook over simmering water, whisking constantly, until melted and smooth. Use immediately.

SAGE, ASIAGO, AND PECAN SAVORY SHORTBREAD COINS

Makes 24

This cheesy, herbaceous take on classic shortbread will be the MVP of your next charcuterie board. Asiago cheese imparts a salty zing that's elevated by the pine-like notes of sage, resulting in a savory coin reminiscent of the flavors of Provence. Pair with a dry white or robust red wine and a few slices of prosciutto, and you're in business.

- ½ cup (113 grams) unsalted butter, softened
 - 1 cup (99 grams) packed finely shredded Asiago cheese
 - 2 tablespoons (14 grams) finely chopped pecans
 - 1 teaspoon minced fresh sage
 - ½ teaspoon (1.5 grams) kosher salt
 - ½ teaspoon (1 gram) ground black pepper
 - 1½ cups (156 grams) all-purpose flour
 - 1 large egg white (30 grams)
- Garnish: fresh sage leaves, pecan halves

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 1 minute. Add Asiago, pecans, sage, salt, and pepper, beating until combined. With mixer on low speed, gradually add flour, beating until large clumps form, 2 to 3 minutes. Turn out dough, and gently knead until no longer crumbly. Shape into a 9½-inch-long log. Wrap in plastic wrap, and freeze for 1 hour.
2. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
3. Cut log into 24 (¾-inch-thick) slices. Place about 1 inch apart on prepared pan. Brush with egg white. Top with sage or pecans, if desired.
4. Bake until very lightly browned on bottom, 18 to 20 minutes. Let cool completely on pan. Store in an airtight container for up to 2 weeks.

APRICOT LINZER COOKIES

Makes 18

Almond flour makes for a nutty, slightly chewier shortbread, brightened by lemon zest in the dough. The Chambord raspberry liqueur in the filling has a sweet tang that plays up the tartness of the apricot. If you're anything like us, you'll splash what's left of the Loire Valley liqueur in a glass of bubbly to sip as you bake.

- 1 cup (227 grams) unsalted butter, softened
 - ½ cup (100 grams) granulated sugar
 - 2 cups (250 grams) all-purpose flour
 - ½ cup (48 grams) blanched almond flour
 - 1 teaspoon (1 gram) lemon zest
- Apricot Raspberry Filling (recipe follows)
Garnish: confectioners' sugar, lemon zest

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at low speed until smooth, 1 to 2 minutes. Add granulated sugar, beating until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add flours and zest, beating until combined. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 2 hours or up to 5 days.
2. Preheat oven to 300°F (150°C). Line 3 baking sheets with parchment paper.
3. Let dough stand at room temperature until slightly softened, about 15 minutes. On a lightly floured surface, roll dough to ⅛-inch thickness. Using a 2½-inch fluted round cutter dipped in flour, cut dough, rerolling scraps and re-flouring cutter as necessary. Place on prepared pans. Using a 1-inch fluted round cutter, cut centers from half of cookies.
4. Bake until light golden brown around the edges, 20 to 25 minutes, rotating pans halfway through baking. Let cool on pans for 3 minutes. Remove from pans, and let cool completely on wire racks.
5. Spread 2 teaspoons Apricot Raspberry Filling on flat side of all solid cookies. Sprinkle cookies with cutouts with confectioners' sugar, and top with zest, if desired. Place cookies with cutouts, flat side down, on top of filling. Store in an airtight container at room temperature for up to 2 days.

APRICOT RASPBERRY FILLING

Makes 1 cup

- 1 cup (128 grams) chopped dried apricots
- ½ cup (120 grams) water
- ¼ cup (60 grams) raspberry liqueur*
- 2 tablespoons (24 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract*

1. In a small saucepan, bring all ingredients to a boil over medium heat. Reduce heat to low; simmer for 10 minutes. Using an immersion blender, pulse until smooth. Refrigerate until ready to use.

*We used Chambord Black Raspberry Liqueur and Heilala Vanilla Extract. ☐

the essential...

STOLLEN

MASTER THIS SWEET GERMANIC BREAD, A HOLIDAY FAVORITE STEEPED IN HISTORY AND LADEN WITH CANDIED ZEST, BRANDY-SOAKED FRUIT, AND VANILLA BEAN-SPECKLED MARZIPAN

Consider the distance between the terms “retro” and “Old-World.” That’s the distinction between the homey American fruitcake and the grand Germanic stollen. For over 500 years, the people of Germany, and in particular the residents of Dresden, have preserved stollen as an intrinsic piece of their culinary identity. This year marks the 584th anniversary of the Dresden Stollen Market or Striezelmarkt, a celebration christened by a mammoth loaf of stollen measured in tons and cut with a silver-plated ceremonial knife.

In truth, this luxurious loaf bears little resemblance to its forefather, an oat, flour, canola oil, and water affair that was eaten for basic sustenance rather than indulgence. Thanks in large part to a papal butter decree (see page 53 for Dresdner Stollen), stollen has transformed over the years into a baked good so rich in fruit, butter, and booze that it has earned a hallowed place in Yuletide revelry. Our recipes continue upon the majestic tradition, doubling down on decadence but keeping it true to the original formula. Follow our step-by-step techniques, from kneading to shaping to sifting that final coat of confectioners’ sugar, and recreate this historical recipe that delivers all the splendor the season requires.

BY KYLE GRACE MILLS

PHOTOGRAPHY BY WILLIAM DICKEY
RECIPE DEVELOPMENT AND FOOD STYLING BY LAURA CRANDALL
STYLING BY BETH K. SEELEY







PRO TIP

Stollen only gets better with time. You can eat it immediately, but for the most complex flavor, allow it to soak in its brandy-laced glory for 1 to 2 weeks. After covering your stollen in its confectioners' sugar veil, wrap it tightly in plastic wrap, and store at room temperature for up to 2 weeks.

TRADITIONAL STOLLEN

Makes 2 loaves

Our stollen recalls the sophisticated flavor of times past: slightly sweet yeasted bread dough loaded with dried fruit rehydrated in brandy. To finish, we shape our dough in the traditional ceremonial form and cover it in a luxurious, snowy blanket of butter and confectioners' sugar.

- 1 cup (128 grams) dried cherries**
- $\frac{3}{4}$ cup (96 grams) chopped dried apricots**
- $\frac{3}{4}$ cup (96 grams) dried currants**
- 1 cup (240 grams) apricot brandy**
- 1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C), divided**
- 2½ teaspoons (7 grams) active dry yeast**
- 4½ cups (510 grams) all-purpose flour, divided**
- $\frac{3}{4}$ cup (150 grams) plus $\frac{1}{4}$ cup (57 grams) unsalted butter, melted and divided**
- 1 large egg (50 grams)**
- $\frac{1}{4}$ cup (50 grams) granulated sugar**
- 1 tablespoon (3 grams) lemon zest**
- 1 teaspoon (3 grams) kosher salt**
- Candied Zest (recipe follows)**
- $\frac{3}{4}$ cup (85 grams) slivered almonds, chopped**
- Confectioners' sugar, for dusting**

1. In a medium bowl, toss together cherries, apricots, and currants. Pour brandy over fruit. Cover and let stand overnight or for up to 3 days. (The longer it stands, the stronger the flavor.)

2. In the bowl of a stand mixer fitted with the paddle attachment, combine $\frac{1}{2}$ cup (120 grams) warm milk and yeast. Let stand until mixture is foamy, about 10 minutes. Add 1 cup (120 grams) flour, and beat at low speed until a smooth dough forms, about 1 minute. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.

3. Using the dough hook attachment, add $\frac{3}{4}$ cup (150 grams) melted butter, egg, granulated sugar, lemon zest, salt, remaining $\frac{3}{4}$ cups (390 grams) flour, and remaining $\frac{1}{2}$ cup (120 grams) warm milk, beating at very low speed until combined, about 2 minutes, stopping to scrape sides of bowl as needed. Increase mixer speed to low, and beat until a smooth dough forms, about 18 minutes.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

5. Punch down dough in center; turn out dough onto a lightly floured surface. Strain fruit, discarding any liquid. Knead fruit mixture, Candied Zest, and almonds into dough until evenly dispersed. (Be patient while kneading. If any fruit pieces or nuts fall out, just place them back in dough, and keep kneading.) Cover and let stand for 10 minutes.

6. Line 2 baking sheets with parchment paper.

7. Divide dough in half (about 815 grams each). On a lightly floured surface, roll half of dough into a 13x9-inch oval. Fold dough almost in half lengthwise, leaving a 1-inch border uncovered. Place on a prepared pan, and cover with plastic wrap. Repeat with remaining dough. Lightly brush loaves with some of remaining $\frac{1}{4}$ cup (57 grams) melted butter. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 45 minutes.

8. Preheat oven to 350°F (180°C).

9. Bake until golden brown, a wooden pick inserted in center comes out clean, and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes. While still hot, brush loaves with some of remaining melted butter. Liberally dust with confectioners' sugar. Let stand for 5 minutes. Brush with remaining melted butter, and dust with confectioners' sugar again. Let cool completely. Dust with confectioners' sugar once more before serving. Wrap tightly in plastic wrap, and store at room temperature for up to 2 weeks.

CANDIED ZEST

Makes about $1\frac{1}{2}$ cups

- 2 large navel oranges (650 grams)**
- 2 large lemons (238 grams)**
- 2 cups (480 grams) water**
- 1 cup (200 grams) granulated sugar**
- 1 vanilla bean, split lengthwise, seeds scraped and reserved**
- $\frac{1}{4}$ cup (48 grams) vanilla sugar***

1. Using a serrated knife, remove zest from oranges and lemons in 1-inch-long strips. Remove most of pith from zest.

2. In a medium saucepan, bring zest and cold water to cover to a boil. Drain, and repeat procedure. Pat zest dry, and cut into $1\frac{1}{4}$ -inch strips.

3. In same saucepan, bring 2 cups (480 grams) water, granulated sugar, and vanilla bean and reserved seeds to a boil over medium heat. Cook, stirring constantly, until sugar is dissolved. Add zest; simmer, stirring occasionally, until translucent and tender, about 25 minutes. Let cool in syrup. Strain zest, reserving syrup for another use, if desired. Let zest dry on a wire rack set over a baking sheet for 1 hour.

4. Toss zest in vanilla sugar; dice zest. Store in an airtight container for up to 1 week.

**We used Heilala Vanilla Pure Vanilla Bean Sugar.*

Shape Your Stollen



1. Roll dough into a 13x9-inch oval. Gently press any dried fruit or other mix-ins that have fallen out back into the dough.



2. Fold dough in half lengthwise, leaving just a 1-inch border uncovered. (Think of the appearance of a tightly swaddled baby—that's what it should look like.)



STOLLEN WREATHS

Makes 2 small wreaths

Combining the visual beauty of holiday wreath bread with the fruit- and brandy-laced flavor of stollen, these sweet rings have nutty grated marzipan and a medley of dried cranberries, figs, and raisins kneaded directly into the dough.

- ½ cup (64 grams) dried cranberries**
- ½ cup (64 grams) golden raisins**
- ½ cup (64 grams) chopped dried black mission figs**
- ½ cup (120 grams) brandy**
- ¼ cup (60 grams) dark rum**
- 1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C), divided**
- 2¼ teaspoons (7 grams) active dry yeast**
- 4¼ cups (510 grams) all-purpose flour, divided**
- 1 cup (227 grams) unsalted butter, melted and divided**
- 1 large egg (50 grams)**
- ½ cup (100 grams) granulated sugar, divided**
- 3 tablespoons (9 grams) orange zest**
- 1 tablespoon (3 grams) lemon zest**
- 1 teaspoon (3 grams) kosher salt**
- 2 teaspoons (4 grams) ground cinnamon**
- ½ teaspoon (1 gram) ground ginger**
- ½ teaspoon (1 gram) ground nutmeg**
- Vanilla Bean Marzipan (recipe on page 51)**
- Confectioners' sugar, for dusting**

1. In a medium bowl, toss together cranberries, raisins, and figs. Pour brandy and rum over fruit. Cover and let stand overnight or for up to 3 days. (The longer it stands, the stronger the flavor.)

2. In the bowl of a stand mixer fitted with the paddle attachment, combine ½ cup (120 grams) warm milk and yeast. Let stand until mixture is foamy, about 10 minutes. Add 1 cup (120 grams) flour, and beat at low speed until a smooth dough forms, about 1 minute. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.

3. Using the dough hook attachment, add ¾ cup (150 grams) melted butter, egg, ¼ cup (50 grams) granulated sugar, zests, salt, remaining ¾ cups (390 grams) flour, and remaining ½ cup (120 grams) warm milk, beating at very low speed until combined, about 2 minutes, stopping to scrape sides of bowl as needed. Increase mixer speed to low, and beat until a smooth dough forms, about 18 minutes.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

5. Punch down dough in center; turn out dough onto a lightly floured surface. Divide dough in half. Cover and let stand for 10 minutes.

6. In a small bowl, stir together cinnamon, ginger, nutmeg, and remaining ¼ cup (50 grams)

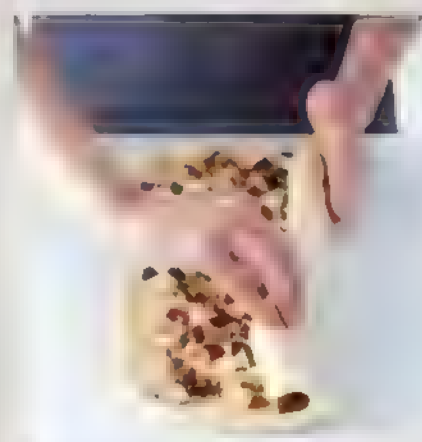
granulated sugar. Grate Vanilla Bean Marzipan, and divide in half (150 grams each). Strain fruit, discarding any liquid. Divide fruit mixture in half (119 grams each).

7. Preheat oven 350°F (180°C).

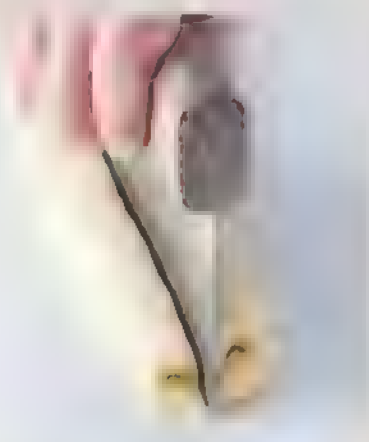
8. On a lightly floured surface, roll half of dough into a 22x9-inch rectangle. Liberally brush with some of remaining ½ cup (77 grams) melted butter. Sprinkle with half of sugar mixture, half of Vanilla Bean Marzipan, and half of fruit mixture, leaving a 1-inch border. Starting with one long side, roll up dough, jelly roll style; pinch edges to seal. Place roll, seam side down, on work surface. Using a bench scraper, cut roll in half lengthwise; turn halves cut side up. Carefully twist dough pieces tightly around each other. Place a sheet of parchment paper on work surface. Carefully move twist onto parchment; form twist into a circle, tucking ends under. (If any pieces of fruit or Vanilla Bean Marzipan fall out, place them back on wreath.) Place wreath on a baking sheet. Brush with some of remaining melted butter. Cover while repeating with remaining dough, sugar mixture, Vanilla Bean Marzipan, and fruit mixture.

9. Bake until golden brown, a wooden pick inserted in center comes out clean, and an instant-read thermometer inserted near center registers 190°F (88°C), 30 to 35 minutes. While still hot, brush wreaths with remaining melted butter. Let cool completely on pans. Lightly dust with confectioners' sugar just before serving.

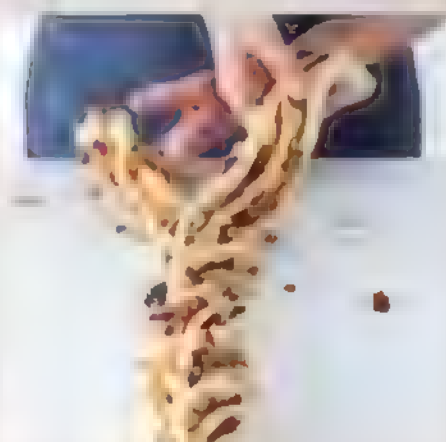
Shape Your Stollen



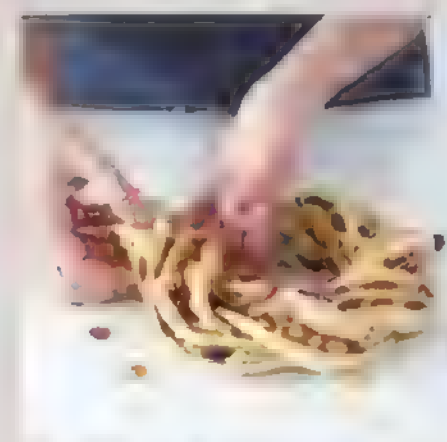
1. Starting with one long side, roll up dough, jelly roll style. Pinch edges to seal.



2. Using a bench scraper, cut roll in half lengthwise. Turn halves cut side up.



3. Carefully twist dough pieces tightly around each other.



4. Form twist into a wreath, tucking ends under. Gently press any fruit or marzipan that has come free back into wreath.

MINI STOLLEN LOAVES

Makes 12

These mini loaves each contain a generous serving of chopped chocolate and kirsch-soaked dates and cherries while a decadent vanilla marzipan core lies tucked in the middle.

- ¾ cup (96 grams) dried cherries**
- ¾ cup (96 grams) chopped dried dates**
- ½ cup (120 grams) cherry brandy (kirschwasser)**
- 1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C), divided**
- 2¼ teaspoons (7 grams) active dry yeast**
- 4¼ cups (510 grams) all-purpose flour, divided**
- ¾ cup (150 grams) plus ¼ cup (57 grams) unsalted butter, melted and divided**
- 1 large egg (50 grams)**
- ¼ cup (50 grams) granulated sugar**
- 3 tablespoons (9 grams) orange zest**
- 1 teaspoon (3 grams) kosher salt**
- 1 vanilla bean, split lengthwise, seeds scraped and reserved**
- ¼ teaspoon ground cardamom**
- ¾ cup (128 grams) chopped bittersweet chocolate**
- ½ cup (57 grams) finely chopped roasted chestnuts***

Vanilla Bean Marzipan (recipe follows)

Confectioners' sugar, for dusting

- 1.** In a medium bowl, toss together cherries and dates. Pour brandy over fruit. Cover and let stand overnight or for up to 3 days. (The longer it stands, the stronger the flavor.)
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, combine ½ cup (120 grams) warm milk and yeast. Let stand until mixture is foamy, about 10 minutes. Add 1 cup (120 grams) flour, and beat at low speed until a smooth dough forms, about 1 minute. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.
- 3.** Using the dough hook attachment, add ¾ cup (150 grams) melted butter, egg, granulated sugar, zest, salt, vanilla bean seeds, cardamom, remaining ¾ cups (390 grams) flour, and remaining ½ cup (120 grams) warm milk, beating at very low speed until combined, about 2 minutes, stopping to scrape sides of bowl as needed. Increase mixer speed to low, and beat until a smooth dough forms, about 18 minutes.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

5. Punch down dough in center; turn out dough onto a lightly floured surface. Strain fruit, discarding any liquid. Knead fruit mixture, chocolate, and chestnuts into dough until evenly dispersed. (Be patient while kneading. If any fruit pieces or nuts fall out, just place them back in dough, and keep kneading.) Cover and let stand for 10 minutes.

6. Divide Vanilla Bean Marzipan into 12 pieces (about 20 grams each). Roll each piece into a 3½-inch log. Set aside.

7. Line 2 baking sheets with parchment paper.

8. Divide dough into 12 pieces (about 117 grams each). On a lightly floured surface, roll each piece of dough into 5x3½-inch rectangle. Place 1 piece of Vanilla Bean Marzipan in center of each rectangle. Fold top half of dough over Vanilla Bean Marzipan, then fold bottom half over top. Gently roll loaves to seal seam. Pinch ends under, and place on prepared pans, seam side down. (Final loaves should be 4½ inches long.) Lightly brush loaves with some of remaining ¼ cup (57 grams) melted butter. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 45 minutes.

9. Preheat oven to 350°F (180°C).

10. Bake until golden brown, a wooden pick inserted in center comes out clean, and an instant-read thermometer inserted in center registers 190°F (88°C), 25 to 30 minutes. While still hot, brush loaves with some of remaining melted butter. Liberally dust with confectioners' sugar. Let stand for 5 minutes. Brush with remaining melted butter, and dust with confectioners' sugar again. Let cool completely. Dust with confectioners' sugar once more before serving. Wrap tightly in plastic wrap, and store at room temperature for up to 2 weeks.

**We used Gefen Organic Whole Roasted & Peeled Chestnuts.*

VANILLA BEAN MARZIPAN

Makes about 1 cup

- 1½ cups (128 grams) almond flour**
- ¾ cup (80 grams) confectioners' sugar**
- ¼ cup (50 grams) granulated sugar**

- 1 large egg white (30 grams)**
- 1 teaspoon (6 grams) vanilla bean paste**
- ½ teaspoon (2.5 grams) fresh orange juice**

1. In the work bowl of a food processor, place flour and sugars; pulse until combined. Add egg white, vanilla bean paste, and orange juice; process until mixture holds together. Wrap tightly in plastic wrap, and refrigerate for up to 1 month.

Shape Your Stollen



1. After dividing dough into 12 pieces, roll out each one into a 5x3½-inch rectangle. Using your finger, press a neat, 3½-inch-long dent into center of dough. Nestle log of marzipan into dent.



2. Tuck both sides of dough over marzipan log, covering it. Using your cupped hand, gently roll mini stollen logs to seal seams.

The Best Stateside Stollen

FALL IN LOVE WITH THE TASTE OF BAKERY-FRESH STOLLEN, NO PASSPORT REQUIRED

BIEN CUIT *New York City, New York*

This New York institution's signature Christmas loaf has an almond-rich filling made of eggs, butter, sugar, and almond flour. After the stollen is baked, the bakers dip the loaves in nearly 16 pounds of melted butter and seal them with confectioners' sugar.

DINKEL'S BAKERY *Chicago, Illinois*

Dinkel's has been pushing its stollen since it first opened in 1922. Norman Dinkel Jr., grandson of the original owner, claims the bread's enduring legacy is due to its unorthodox but incredibly decadent filling: buttercream swirled with almonds and cashews.

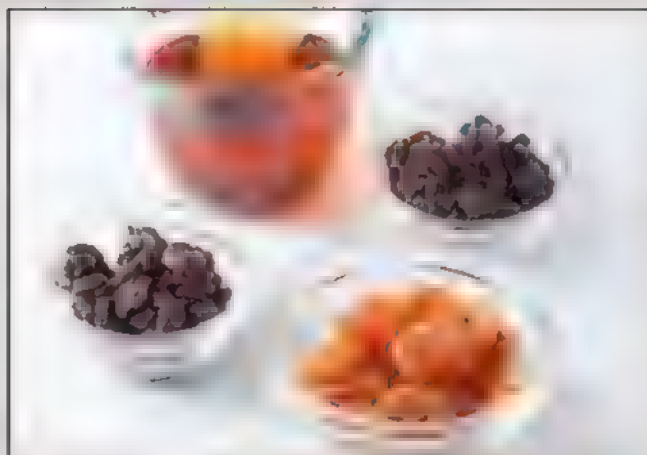
FRESSEN ARTISAN BAKERY *Portland, Oregon*

Founded and run by Bavarian expat baker Edward Loesch, Fressen specializes in Germanic breads, including pretzels, bierbrot (beer bread), and, you guessed it, authentic stollen. Edward claims his stollen is best enjoyed two to three weeks after he bakes it.



Stollen, Part I: The Magical Mix-Ins

FROM NUTTY MARZIPAN TO BRANDY-PLUMPED DRIED FRUIT, THESE INGREDIENTS RAISE YOUR STOLLEN TO SENSATIONAL LEVELS



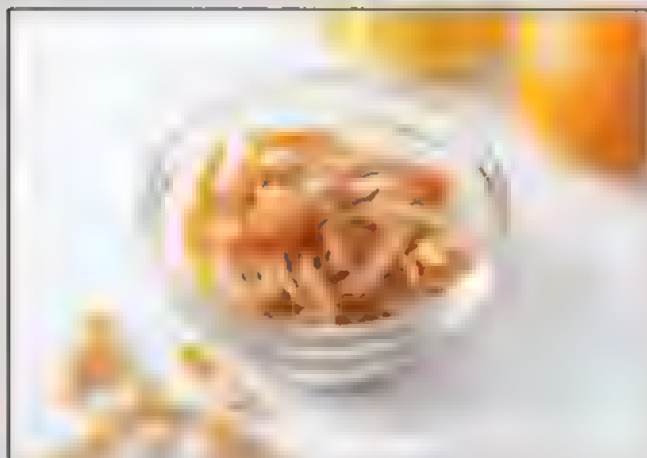
Boozy Dried Fruit

Raisins and currants are the traditional choice, but any dried fruit—like the figs, dates, and apricots we showcase in our recipes—hearkens back to the original. Now comes the brandy, the secret ingredient that keeps your stollen moist. We use dried fruit imbued with brandy to keep it hydrated from the inside out. Keep in mind that the longer you soak your fruit (up to 3 days), the better and stronger the flavor.



Marzipan

Traditional marzipan is a mix of fine almond flour and sugar bound together with an egg white. For a dose of citrus and vanilla, we added orange juice and vanilla bean paste to the mix. Our recipe comes together quickly in the food processor but can also be mixed by hand. Simply press the mixture together until it begins to adhere. Wrapped in plastic wrap and stored in the refrigerator, this chewy treat is good for up to 1 month. You can also freeze it for up to 3 months.



Candied Zest

Our recipe is flexible for any kind of citrus rind—from grapefruit to kumquats. We opted for the standard orange and lemon, removing the pith and blanching the zests twice to eliminate bitterness. Then we boiled them in simple syrup and tossed them in a final crunchy coat of vanilla sugar. Our Candied Zest doesn't snap, crack, or stick to your teeth like toffee. Instead, it has a chewier texture.

Dresdner Stollen: Builder of Churches

Once upon a time, in the 15th century, a prince of Saxony petitioned the pope on the rather weighty matter of butter. He was reaching out on behalf of the bakers' guild of Dresden, whose members were struggling to create decadent Christmas bread worthy of the prince. Advent was a season restricted to fasting, so use of decadent ingredients like butter was strictly prohibited. Needless to say, the bread of Germany, particularly Dresden's beloved stollen, suffered. Finally, Pope Innocent VIII gave a special dispensation to the prince and his royal household to bake with butter during Advent. The famous papal "Butterbrief" had a catch: Members of the bakers' guild were allowed to use butter, but they had to pay a fee, or a "buttergeld," which in turn helped fund the construction of numerous churches around Germany. If you've ever admired gothic cathedrals built and adorned during this time frame (such as the Freiburg Minster, pictured right), you can thank the people's unquenchable craving for butter-rich stollen for footing some of the bill.



Stollen, Part II: Delve into the Dough

FROM A PRE-FERMENT SPONGE TO PATIENT KNEADING, FOLLOW THESE STEPS TO RECREATE THE YEASTED DOUGH THAT HAS CAPTIVATED SWEET TOOTHs FOR CENTURIES



The Sponge

The sponge is a pre-ferment element of the dough. Like a starter, it is made up of liquid and flour. Unlike a starter, it often contains domestic yeast to help kick-start the microbe magic. We mix ½ cup (120 grams) warm milk, yeast, and 1 cup (125 grams) flour to form a doughy mixture. Then we leave it for 30 minutes to double in size. Voilà, a sponge!



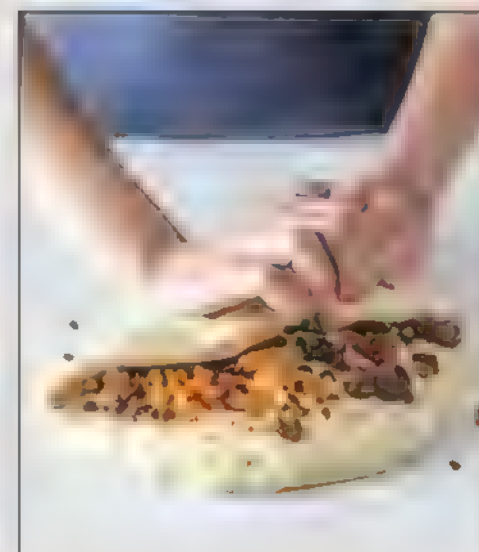
The Mixing

Once you add the rest of your base dough ingredients (butter, sugar, spices, remaining flour, etc.) to your pre-ferment, the dough will need a long period of mixing. Clocking in at a whopping 18 minutes of mixing, you'll wonder if your stand mixer can handle the pressure. Because the mixer is working at low speed, it'll take on the work load just fine.



The Rise

Now that your dough is a smooth, cohesive ball, you'll need to give that sponge some time to work its tasty magic, about 1 hour to puff up and double in size. Remember that this yeast-powered step is what truly separates the stollen from the fruitcakes.

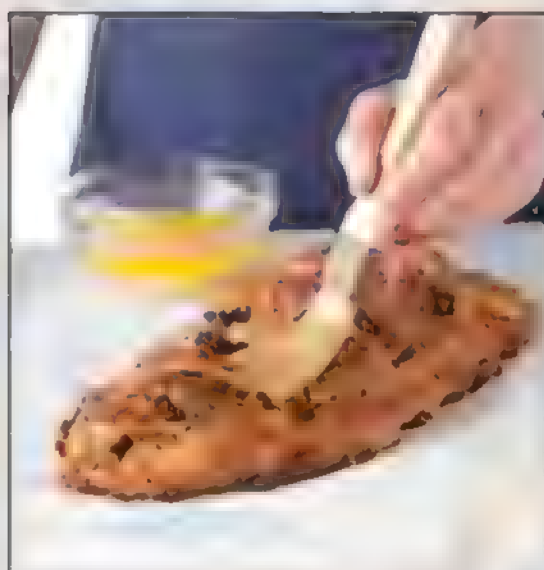


The Kneading

Time to get a little hands-on. In order to organically incorporate all of your mix-ins (see page 53), you'll need to adopt a slow and steady pace of kneading them in. Tuck, fold, and knead the dough until every last nut, fruit, and candied zest morsel is thoroughly absorbed into the dough folds. Knead as much as you like; this dough won't get tough from overworking.

Stollen, Part III: The Final Brush with Greatness

SEAL IN THE RICH FLAVORS OF YOUR STOLLEN WITH A SERIOUS LAYERING OF BUTTER AND CONFECTIONERS' SUGAR



BRUSH, SIFT, REPEAT: Using a pastry brush, coat the top of your stollen with melted butter. Sift confectioners' sugar over it until the butter is completely covered with sugar. Brush another coat of butter onto the stollen. This will smear the snowy coat of sugar, but don't worry—it'll get covered back up. Sift another dusting of confectioners' sugar over the top. Repeat this process several times until a thick, luxurious coat of butter and sugar ensconces the exterior. 🍴





STIR-UP SUNDAY

ON THE LAST SUNDAY BEFORE THE SEASON OF ADVENT, BAKERS ACROSS THE UNITED KINGDOM BRING OUT THEIR MIXING BOWLS AND WOODEN SPOONS TO STIR UP CHRISTMAS PUDDING. OUR CONTRIBUTING EDITOR AND EXPERT ON ALL THINGS BRITISH BAKING, EDD KIMBER, SHARES THE ORIGIN OF THIS BAKING-CENTRIC CELEBRATION AND WHY YOU SHOULD MAKE IT A HOLIDAY TRADITION IN YOUR HOME, TOO.

RECIPE DEVELOPMENT, PHOTOGRAPHY, AND STYLING BY EDD KIMBER

In England, Stir-up Sunday is one of the first signals that Christmas is around the corner. The holiday, informally called Stir-up Sunday in Anglican churches, falls on the last Sunday before the start of Advent. Its name is derived from the prayer read during Church of England services on that day: "Stir up, we beseech thee, O Lord, the wills of thy faithful people." It is a date steeped in tradition. Christmas pudding is one of the most prominent holiday traditions in England, so over the years, the dessert has become commonly associated with the date.

Because Christmas pudding benefits from a long ageing process, Stir-up Sunday is the day when families prepare the pudding they will reheat and enjoy on Christmas Day. On Stir-up Sunday, the pudding is steamed for a long period, between five and six hours, then stored in a sealed pudding basin in a cool, dry place until Christmas Day. This month-long wait allows all the ingredients to fully blend so the pudding's flavour can reach its maximum potential. On a busy Christmas Day, the pudding requires only a shorter steam to rewarm.

Christmas pudding recipes vary, but generally, the dessert is a pudding made with bread crumbs and a generous amount of alcohol and laden with dried fruit. Many recipes use dark stouts for the alcohol with a little treacle, resulting in a dense, molasses-rich dessert, while others go lighter and play around with variations on the fruits.

There are many traditions associated with the making of the pudding, but the most important is the stirring itself. The pudding mixture is stirred east to west to signify the journey the wise men took in the Christian Nativity story. Because making and mixing pudding from scratch can be a laborious process, everyone in the family is expected to help out. Each member takes a turn stirring, making a wish for the year ahead as they stir. Many mix a silver coin into the pudding before steaming. Whoever gets the hidden coin in their serving on Christmas Day will have good luck in the year ahead. This year, let Stir-up Sunday stand as a useful reminder to get in the kitchen to bake up some deliciousness and spend quality time stirring it up with family and friends.



PRUNE AND ARMAGNAC CHRISTMAS PUDDING

Makes 8 servings

This pudding features grated frozen butter in place of the traditional grated suet, a firm fat from beef or mutton. Instead of the molasses-heavy dark brown sugar and black treacle historically used, I opted for light brown sugar and honey to lighten and modernize the flavour. With the additions of the fruity French brandy Armagnac in the pudding, this is the most luxe pudding you've encountered yet. Traditionally, you would serve the pudding flambéed with a ladle full of brandy, but I love topping it with a velvety Chocolate Sauce to finish

- 2½ cups (299 grams) roughly chopped dried prunes**
- ¾ cup (100 grams) fresh bread crumbs**
- ½ cup plus 1 tablespoon (72 grams) roughly chopped dried figs**
- ½ cup plus 1 tablespoon (72 grams) roughly chopped dried dates**
- ¼ cup (45 grams) whole blanched almonds**
- ¼ cup (73 grams) firmly packed light brown sugar**
- 2 large eggs (100 grams)**

- ⅓ cup plus 1 tablespoon (95 grams) Armagnac***
- ⅓ cup (50 grams) grated apple**
- 2 tablespoons (42 grams) honey**
- 1 teaspoon (4 grams) vanilla extract**
- ⅓ cup plus 2 tablespoons (99 grams) all-purpose flour**
- ¼ cup (21 grams) Dutch process cocoa powder****
- 1 tablespoon (6 grams) mixed spice (see Note)**
- 1 teaspoon (5 grams) baking powder**
- 1 teaspoon (3 grams) kosher salt**
- ½ cup plus 1 tablespoon (127 grams) unsalted butter, frozen**

Chocolate Sauce (recipe follows)

- 1.** Lightly grease a 0.95-quart pudding basin** with a little butter, and place a small disk of parchment paper into base.
- 2.** In a large bowl, stir together prunes, bread crumbs, figs, dates, almonds, and brown sugar. Add eggs, Armagnac, apple, honey, and vanilla, stirring until combined. Let stand for 1 hour so the fruit can soak up some of the liquid.
- 3.** In a medium bowl, stir together flour, cocoa, mixed spice, baking powder, and salt. Grate frozen butter into bowl with liquid ingredients, and stir briefly to distribute. Add flour mixture to pudding mixture, and stir until well combined.

PRO TIP

Alternatively, you can steam this pudding in the oven using a 6-cup Bundt pan instead of a pudding basin. Preheat oven to 350°F (180°C), and place a deep roasting pan in oven. Follow steps 2 and 3 to prepare pudding batter. Lightly butter and flour Bundt pan, tapping out any excess. Scrape pudding batter into prepared pan, and level out. Wrap pan completely in several layers of parchment paper and one layer of foil. (Because of the hole in the Bundt pan, you need to ensure the entire pan is covered, not just the top like when making in a traditional pudding basin.) Place Bundt inside roasting pan in oven, and fill roasting pan with enough boiling water to reach halfway up sides of Bundt pan. Steam pudding for 3 hours. Remove pudding from heat, and let cool completely. Continue with step 6 as directed.

4. Firmly press mixture into prepared pudding basin, packing in well so there are no air pockets. Cover pudding with another disk of parchment. Cover basin with a large sheet of parchment paper and a large sheet of foil, both with a pleat across the middle so the pudding has space to expand as it bakes. Secure in place with a piece of kitchen string tied tightly just under lip of basin.

5. To steam, place a small inverted saucer into a large stockpot, and place pudding on top. You don't want the pudding touching the bottom of the pan since you want to steam it, not cook through direct heat. Fill pan with boiling water so that it comes halfway up sides of pudding basin. Place pan over low heat, and simmer for 3 hours. (This is about half the time a regular Christmas pudding steams for because butter has a much lower melting point than suet.) Make sure you check the water level as the pudding steams, and top up with extra boiling water as needed. Remove pudding from heat, and let cool completely.

6. Remove wrappings, and replace with fresh parchment and foil, making sure to secure tightly with string as before. Store in a cool, dry place for the month leading up to Christmas Day or whichever day you wish to enjoy. (Store for at least 12 hours if you do not wish to store for a month.)

7. To serve, repeat steaming process for about 1 hour to heat through. Remove foil and parchment, and carefully turn out pudding onto a plate. Pour Chocolate Sauce over pudding.

**Bourbon or spiced rum would also work.*

***I used Guittard Cocoa Rouge Unsweetened Cocoa Powder and Mason Cash Steam Bowl (Pudding Basin), available on amazon.com.*

Note: Mixed spice, also called pudding spice, is a British blend of spices, available on amazon.com. Pumpkin pie spice can be substituted. If you would like to make your own mixed spice, stir together 1 tablespoon (6 grams) allspice, 1 tablespoon (6 grams) cinnamon, 1 tablespoon (6 grams) nutmeg, 2 teaspoons (4 grams) ginger, ½ teaspoon (1 gram) cloves, and ½ teaspoon (1 gram) coriander.

CHOCOLATE SAUCE

Makes 1 cup

- 3.5 ounces (100 grams) 63% dark chocolate, chopped**
- ½ cup (120 grams) double cream (heavy whipping cream)**
- 1 tablespoon (14 grams) firmly packed light brown sugar**
- 1 teaspoon (4 grams) vanilla extract**
- 2 tablespoons (30 grams) Armagnac**

- 1.** Place chocolate in a medium heatproof bowl.
- 2.** In a medium saucepan, bring cream, brown sugar, and vanilla to a simmer. Pour hot cream mixture over chocolate. Let stand for 1 to 2 minutes; stir until melted and smooth. Add Armagnac, stirring to combine. Use immediately. ▢





Caramelized COMEBACK

WITH A SIMPLE ROASTING, WHITE CHOCOLATE GETS A NEW AND IMPROVED LOOK. THE CHOCOLATE TAKES ON A GOLDEN HUE AND A DEEPER, TOASTED FLAVOR THAT PUMPS UP EVERYTHING FROM BLONDÉS TO PÂTE À CHOUX AND GANACHE

PHOTOGRAPHY BY MARK WEINBERG / RECIPE DEVELOPMENT AND FOOD STYLING BY JESSE SZEWCZYK / STYLING BY ERIN JEANNE MCDOWELL











CARAMELIZED WHITE CHOCOLATE

Makes about 2 cups

Use high-quality white chocolate with over 30% cocoa butter content for this recipe. Every white chocolate is different and the amount of time (and stirring) it takes to caramelize will vary, so use your senses and treat this recipe as a guideline. Once the chocolate is a deep golden color and smells like toasted marshmallows, it's done.

- 16 ounces (455 grams) white chocolate baking chips**
- ¼ teaspoon kosher salt**



1. Preheat oven to 250°F (130°C). In a completely dry 9-inch round cake pan, combine chocolate and salt.

2. Bake until chocolate is smooth and deep golden and smells like toasted marshmallows, 30 to 60 minutes, stirring every 10 minutes. (At times, the chocolate will look very dry and chalky, but keep stirring until smooth.)

3. Pour chocolate onto a parchment-lined sheet tray, and let set for at least 7 hours or overnight.



4. Break into pieces, and store in an airtight container for up to 4 months.

PRO TIP

For a lighter flavor, roast just until color starts to change, about 30 minutes. This is best for pairing with subtle flavors, such as fresh berries. For a stronger flavor, roast until chocolate resembles peanut butter and has a strong nutty fragrance, about 1 hour. This will produce something slightly less sweet with an assertive caramel flavor.

CARAMELIZED WHITE CHOCOLATE CHOUX PUFFS

Makes about 24

This recipe uses the same technique as choux au craquelin, the adorable cream puffs topped with crunchy sugar. The crackled topping accentuates the thick layer of silky Whipped Caramelized White Chocolate Ganache perfectly. Pastry can be complicated, but these are relatively easy and all of the steps are fairly forgiving. (If you've made pâte à choux and sugar cookie dough before, this will be a breeze.)

- 1 cup (227 grams) unsalted butter, softened and divided**
- ½ cup (110 grams) firmly packed light brown sugar**
- 2¼ cups (281 grams) all-purpose flour, divided**
- 1 cup (240 grams) water**
- 1 teaspoon (4 grams) granulated sugar**
- ¼ teaspoon kosher salt**
- 4 large eggs (200 grams)**
- ½ recipe Whipped Caramelized White Chocolate Ganache (recipe on page 67)**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat ½ cup (113.5 grams) butter and brown sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add 1 cup (125 grams) flour, beating until smooth, about 2 minutes. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for 30 minutes

2. Preheat oven to 375°F (190°C). Line 2 sheet trays with parchment paper. Using a 1½-inch round cutter, trace 24 circles onto parchment; turn parchment over.

3. In a small saucepan, bring 1 cup (240 grams) water, granulated sugar, salt, and remaining ½ cup (113.5 grams) butter to a boil over medium heat. Add remaining 1¼ cups (156 grams) flour, and stir with a wooden

spoon until completely homogenous. Cook, stirring constantly, until a thin film coats bottom of pan, about 3 minutes.

4. Transfer mixture to the bowl of a stand mixer fitted with the paddle attachment, and beat at medium speed until slightly cooled, about 2 minutes. Add eggs, one at a time, beating well after each addition. Transfer batter to a piping bag fitted with a straight tip. With a ½-inch distance between piping tip and parchment, pipe batter onto drawn circles on prepared pans, smoothing tops with a wet finger.

5. Between 2 sheets of parchment paper, roll dough to ¼-inch thickness. Using a 1½-inch round cutter, cut 24 rounds from dough, and place on top of piped batter circles.

6. Bake until puffed and golden, 30 to 35 minutes. Let cool completely. Cut puffs in half horizontally. Using a pastry bag fitted with a star tip, fill each puff with Whipped Caramelized White Chocolate Ganache. Serve immediately, or store in an airtight container at room temperature for up to 2 days. (Do not refrigerate after assembling. The whipped filling will set and become too firm.)

MAKE AHEAD

You can make the puffs (unfilled) up to 3 days in advance and leave them at room temperature. When ready to assemble, bake them at 375°F (190°C) for about 5 minutes to crisp them back up.



CARAMELIZED WHITE CHOCOLATE CHESS PIE

Makes 1 (9-inch) pie

Chess pie is delicious, but it's not always the prettiest—so dust the top of this baby in confectioners' sugar, and call it a day. Chess pie will form a crunchy top while it bakes. This is a sign of a good chess pie and to be expected, but it can also make the surface crack and sink. If you want your pie to have a flatter top, bake it in a water bath, and let cool in the warm oven before removing it.

Pie Dough (recipe follows)

- ½ cup (113 grams) unsalted butter, cubed**
- 4 ounces (115 grams) Caramelized White Chocolate (recipe on page 65), coarsely chopped**
- 1 cup (200 grams) granulated sugar**
- 4 large eggs (200 grams)**
- 2 tablespoons (18 grams) yellow cornmeal**
- 1 teaspoon (4 grams) vanilla extract**
- ¼ teaspoon kosher salt**
- 1 tablespoon (7 grams) confectioners' sugar**

1. Preheat oven to 350°F (180°C).
2. On a lightly floured surface, roll Pie Dough into a 12-inch circle. Transfer to a 9-inch pie pan, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of pan. Fold edges under, and crimp as desired. Prick bottom of dough all over with a fork. Freeze for 15 minutes.
3. Top dough with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
4. Bake for 15 minutes. Let cool completely on a wire rack. Reduce oven temperature to 325°F (170°C).
5. In the top of a double boiler, combine butter and Caramelized White Chocolate. Cook over simmering water, stirring frequently, until melted, about 5 minutes. Remove from heat; add granulated sugar, eggs, cornmeal, vanilla, and salt, whisking until smooth. Pour filling into prepared crust.
6. Bake until center is set and no longer jiggly, about 40 minutes. Let cool for 2 hours. To make a vertical-stripe pattern,

lay 1-inch strips of parchment paper over pie. Dust with confectioners' sugar, and carefully remove parchment. Serve immediately, or refrigerate until ready to serve. Let stand at room temperature for 1 hour before serving.

PIE DOUGH

Makes 1 (9-inch) crust

- 1½ cups (188 grams) all-purpose flour**
- 1 teaspoon (4 grams) granulated sugar**
- ½ teaspoon (1.5 grams) kosher salt**
- ½ cup (113 grams) unsalted butter, cubed**
- 4 to 5 tablespoons (60 to 75 grams) cold water**

1. In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add butter, and pulse until mixture is crumbly. With processor running, add cold water, 1 tablespoon (15 grams) at a time, just until a dry dough forms. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate for 1 hour.

DARK CHOCOLATE CAKE WITH WHIPPED CARAMELIZED WHITE CHOCOLATE GANACHE

Makes 1 (9-inch) cake

With essentially every type of chocolate, this recipe is for all you chocolate fanatics. It's coated in a luxe frosting made with the real star, Caramelized White Chocolate, and the top is showered in shimmering sea salt flakes that crunch like sprinkles. The salt is a nice contrast to the chocolate's sweetness, making this cake dangerously easy to eat.

- 1 cup (227 grams) unsalted butter, softened**
- 3 cups (660 grams) firmly packed dark brown sugar**
- 4 large eggs (200 grams)**
- 1 cup (227 grams) sour cream**
- 1 tablespoon (13 grams) vanilla extract**
- 2¼ cups (281 grams) all-purpose flour**
- 1 cup (101 grams) black cocoa powder**
- 1 tablespoon (15 grams) baking soda**

- 1 teaspoon (3 grams) kosher salt**
- 1½ cups (320 grams) boiling water**
- Whipped Caramelized White Chocolate Ganache (recipe follows)**
- Dark Chocolate Drip (recipe follows)**
- Garnish: flaked sea salt**

1. Preheat oven to 350°F (180°C). Butter and flour 3 (9-inch) round cake pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, and beat until light and fluffy, about 3 minutes. Add sour cream and vanilla, beating just until smooth.
3. In a medium bowl, whisk together flour, black cocoa, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Slowly add 1½ cups (320 grams) boiling water, beating until smooth. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool in pans for 15 minutes. Remove from pans, and let cool completely on wire racks.
5. Using a serrated knife, trim top of cake layers. Lightly spread Whipped Caramelized White Chocolate Ganache between layers and on top and sides of cake. Pour Dark Chocolate Drip over cake, letting it drip down sides. Let stand until chocolate is set, about 20 minutes. Garnish with flaked salt, if desired. Serve immediately, or refrigerate until ready to serve. Let stand at room temperature for 1 hour before serving.

PRO TIP

It's best to frost your cake as soon as you make the frosting because the frosting won't go on as smoothly if you wait. (Make sure your layers are cool.) Because it's a whipped ganache, the frosting will deflate a little (but that's OK).

WHIPPED CARAMELIZED WHITE CHOCOLATE GANACHE

Makes about 4 cups

- 16 ounces (455 grams) Caramelized White Chocolate (recipe on page 65), chopped**
- 1½ cups (360 grams) heavy whipping cream**
- 1 cup (227 grams) unsalted butter, cubed**
- 1 tablespoon (13 grams) vanilla extract**
- ½ teaspoon (1.5 grams) kosher salt**



1. Place Caramelized White Chocolate in a large heatproof bowl. Set aside.
2. In a small saucepan, bring cream and all remaining ingredients to a simmer over medium heat. Pour hot cream mixture over Caramelized White Chocolate; stir until melted. Freeze for 1 hour.
3. Transfer cooled mixture to the bowl of a stand mixer fitted with the paddle attachment. Beat at high speed until light and fluffy, 30 seconds to 1 minute. Use immediately.

Note: If your chocolate breaks while whipping it, just melt 3 tablespoons ganache in the microwave, and slowly add it back in while whipping. This can happen if it has chilled for too long, but it's easily fixed.

DARK CHOCOLATE DRIP

Makes about 1½ cups

- 6 ounces (175 grams) 60% cacao semisweet chocolate, chopped
- $\frac{3}{4}$ cup (180 grams) heavy whipping cream
- $\frac{1}{4}$ cup (57 grams) unsalted butter

1. Place chocolate in a medium heatproof bowl. Set aside.
2. In a small saucepan, bring cream and butter to a simmer over medium heat. Pour hot cream mixture over chocolate; stir until melted. Let cool for 20 minutes before using

SALTY CARAMELIZED WHITE CHOCOLATE BLONDIES

Makes 16

Can blondies go blonder? We think yes. Starring white chocolate in its hottest new hue, these blondies are even better than the golden bars you know and love. To make slicing them easier, feel free to pop them in the refrigerator for about 20 minutes before cutting.

- 6 tablespoons (84 grams) unsalted butter, melted and cooled
- 1 cup (200 grams) firmly packed light brown sugar
- 1 large egg (50 grams)
- 2 teaspoons (8 grams) vanilla extract
- 1 cup (125 grams) all-purpose flour
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground cinnamon
- 4 ounces (115 grams) Caramelized White Chocolate (recipe on page 65), coarsely chopped
- $\frac{3}{4}$ cup (85 grams) coarsely chopped toasted walnuts
- $\frac{1}{2}$ teaspoon (1.5 grams) flaked sea salt

1. Preheat oven to 350°F (180°C). Line an 8-inch square baking pan with parchment paper, letting excess extend over sides of pan. Butter and flour pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat melted butter and brown sugar at medium speed until combined. Add egg and vanilla, beating until creamy and smooth, about 2 minutes.
3. In a medium bowl, stir together flour, salt, and cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Fold in Caramelized White Chocolate and toasted walnuts. Spoon batter into prepared pan.
4. Bake until lightly browned and just barely set, 20 to 22 minutes, sprinkling with flaked salt halfway through baking. Let cool for at least 1 hour. Using excess parchment as handles, remove from pan, and cut into squares. Store in an airtight container at room temperature for up to 4 days.

CARAMELIZED WHITE CHOCOLATE BARK

Makes 8 to 10 servings

A small amount of white chocolate is added to give the bark a nice snappiness and prevent it from blooming. Pistachios, tart raspberries, and large flakes of sea salt balance the sweetness and add crunch—but feel free to load it up with whatever toppings you have in your pantry.

- 2 tablespoons (18 grams) unsalted raw shelled pistachios

- 6 ounces (175 grams) Caramelized White Chocolate (recipe on page 65), coarsely chopped
- $\frac{3}{4}$ cup (113 grams) white chocolate chips
- 2 tablespoons (2 grams) freeze-dried raspberries, lightly crushed
- $\frac{1}{4}$ teaspoon (2.25 grams) flaked sea salt

1. Preheat oven to 350°F (180°C).
2. Spread pistachios on a baking sheet, and toast until fragrant, about 6 minutes. Let cool, then coarsely chop. Set aside.
3. Line a 13x9½-inch sheet pan with parchment paper.
4. In the top of a double boiler, place Caramelized White Chocolate. Cook over simmering water, stirring frequently, until melted and a candy thermometer registers 110°F (43°C), about 8 minutes. Remove from heat; slowly add white chocolate chips, stirring until candy thermometer registers 84°F (29°C). (If there are small pieces of unmelted chocolate, place back over heat for a few seconds.)
5. Pour melted chocolate onto prepared pan, and spread in a thin layer. Sprinkle with toasted pistachios, raspberries, and flaked salt. Let set for at least 2 hours or overnight. Break into small pieces, and store in an airtight container for up to 1 month. ■





Guittard

AMERICA'S FIRST FAMILY OF CHOCOLATE

THIS FAMILY-OWNED CHOCOLATE COMPANY IN CALIFORNIA HAS BEEN QUIETLY MAKING SOME OF YOUR FAVORITE CHOCOLATE—FROM BEAN TO BAR—FOR 150 YEARS. THEIR OBSESSION WITH FLAVOR HAS MADE THEM LEADERS IN A GLOBAL EFFORT TO ELEVATE CHOCOLATE—AND THE LIVES OF COCOA FARMERS.

BY ALICE MEDRICH

PHOTOGRAPHY BY MATT ARMENDARIZ AND COURTESY OF GUITTARD CHOCOLATE COMPANY

I can smell chocolate long before I pull into the little visitors' lot in front of the factory at 10 Guittard Road. Built in 1955 and painted two colors—vaguely chocolate and caramel—it resembles a California elementary school of the same era. The redwood-paneled lobby was last remodeled in 1989. But who needs new or fancy when you've got a living cacao tree in the room? The Guittard specimen even has fruit—eight colorful cacao pods hanging from its lower limbs and trunk—and delicate white blossoms called cherelles dot the trunk as well. I saw the same tree over 20 years ago—a spindly sapling in the same lobby.

Even if you love chocolate, you may not know that one company in California has been making bean-to-bar chocolate for 150 years—chocolate that now rivals elite European brands and competes with the hippest small-batch artisan chocolate makers. Whether or not you know the name, you've probably eaten more Guittard chocolate than Hershey's.

Guittard is the oldest continuously family-owned chocolate producer in the United States. You could call it a big boutique chocolate maker—the largest of the small chocolate makers, but 40 times smaller than the big guys. Gary Guittard is the fourth generation of Guittards to head this company, and one of three Guittards leading it today. His nephew Clark is head of international sales and his daughter, Amy, is the director of marketing.





Guittard makes chocolate—not candies. Don't expect truffles or bonbons or chocolate bars with nuts, sea salt, or spices. There are no nougats or novelties. Do expect a curated selection of fine chocolate for home bakers—chocolate baking chips, cocoa powder, baking bars, and organic baking wafers plus special blends for nibbling, and all Fair Trade Certified and non-GMO. Guittard makes over 300 different chocolate formulations—"the widest variety of flavors and styles in the industry"—for pastry chefs, bakers, and chocolatiers as well as candy, ice cream, and novelty makers.

The story begins when Etienne Guittard, scion of French stone masons, who failed to strike gold in California. Etienne landed in San Francisco in the mid-19th century, carrying chocolate from his uncle's factory in Paris—chocolate that he planned to trade for mining supplies. Mining never panned out—but Etienne recognized a market for chocolate among wealthy San Franciscans. This would not be the first time a Guittard turned setback into opportunity.

Etienne sailed home to perfect his skills and acquire equipment and returned to San Francisco to open the first Guittard Factory in 1868.

Horace C. Guittard, Etienne's son, rebuilt the factory when it was destroyed by the 1906 San Francisco earthquake. His son Horace A. Guittard steered the company through World War II, staying Stateside to supply chocolate and cocoa to the military. Facing displacement by

a new freeway, Horace A. took the opportunity to build a new factory 15 miles south of the city in Burlingame, California. That Burlingame factory remains company headquarters today and produces Guittard's Collection Etienne: single-origin and special blend chocolates. (This year, much of the remaining production was relocated to a new, cutting-edge factory in Fairfield, California, with the capacity to double current production.)

The Burlingame factory is like a hot chocolate sauna. It feels delicious and smells better. The clinking, shaking, and vibrating hum of antique machinery and the incessant clatter of baking chips tumbling off a conveyer belt is just part of the experience. Vintage machines cozy up to a few state-of-the-art pieces. Gary Guittard (Etienne's great-grandson) likes the way the older equipment makes chocolate, gently, and the production staff has decades of experience working with it.

The chocolate making process at Guittard is mechanized—but far from automatic. There is no main control panel to set and then walk away from. Throughout, and for each product, the process is varied, myriad decisions are made, tests taken, and equipment adjusted. Every batch of chocolate is tested 72 times for pathogens before it's finished. This intricate dance of art and science is designed to develop the full potential of each bean variety or blend while maintaining the consistent quality, viscosity, color, and food safety that Guittard demands and customers expect.



This vintage advertisement features an illustration of the company's first Guittard Factory in San Francisco.



A company that thrives over five generations does not do so by resting on its achievements. Each generation has met the challenges and realities of their time by continuing to evolve and reinvent—balancing cautious decision-making with the innovation required to survive. Meanwhile, the company's values—humility, kindness, and a dedication to mentoring new employees—have ensured long-term employees, sometimes two generations of the same family.

Gary hadn't planned to work in the family business, much less become president or the industry leader he is today. Gary came of age in the '60s in San Francisco. In college, he studied psychology and Eastern religions and minored in film studies. After working for a boutique ad agency for several years, Gary finally approached his dad, Horace A. sent him to work for a food brokerage company for experience before welcoming him into the family business as head of retail products.

Looking back now, 72-year-old Gary muses, "I didn't realize at the time that there would be just as much creativity with chocolate as there would be in filmmaking."

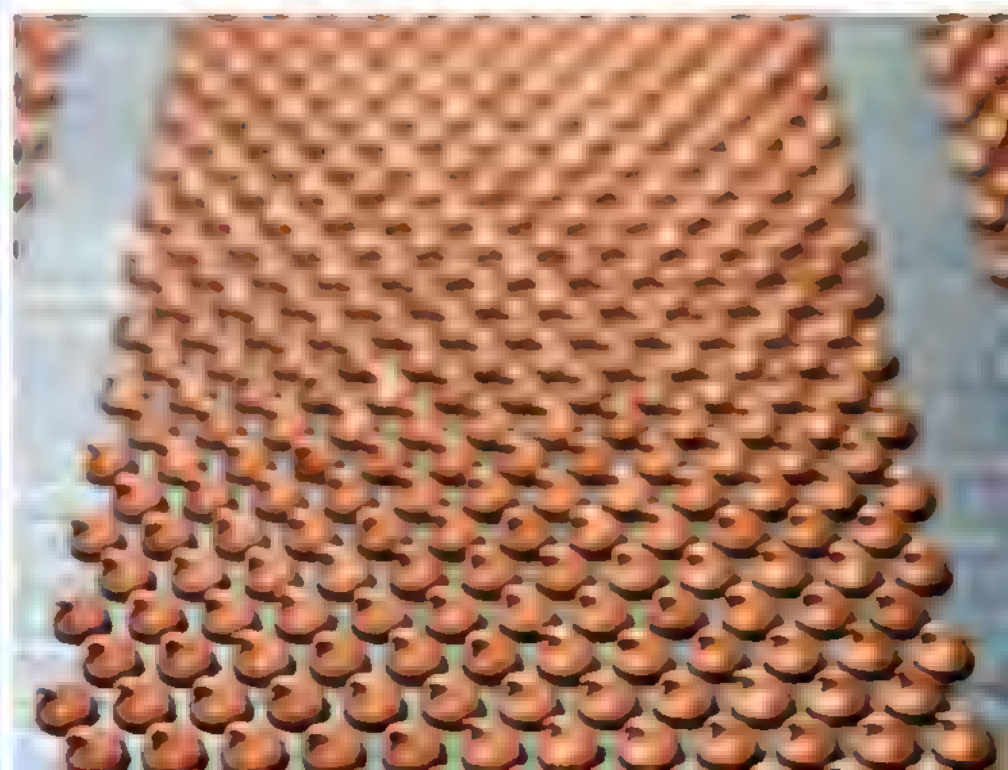
Gary's brother, Jay, was president of the company when their dad died of ALS; Jay's death within six months was the bigger shock. In 1989, Gary stepped into a role he never imagined having. Everyone at Guittard helped him. "I decided to make chocolate better," Gary says. "I felt that we needed to do that to survive and be competitive in the arena we needed to be in."

One of the biggest challenges came almost 10 years later with the new "bean to bar" movement, launched by the upstart Scharffen Berger Chocolate Maker. The food revolution that had elevated coffee, cheese, wine, and beer had finally caught up to chocolate; consumers were ready to appreciate more-diverse and complex chocolate, with fruity, nutty, or floral notes and balanced by acidity. When Gary saw the customers that Scharffen Berger was attracting—including pastry chefs and chocolatiers who might otherwise choose imported chocolate—he saw danger for Guittard but also great opportunity. He spent a few years learning to make the new style of chocolate *his* way. This meant sourcing and using more fine-flavor cocoa—cocoa beans traditionally used in small quantities to enhance other beans—and processing them without destroying their delicate flavors. Gary's odyssey resulted in the Collection Etienne. San Francisco chocolatier Michael Recchiuti remembers the day Gary dropped by with a foil-wrapped sample of the new chocolate. Michael told Gary that the chocolate rivaled Europe's best. Today, Michael uses tons of it in his exquisite Recchiuti confections, as does London's cutting-edge chocolatier Paul A. Young—and hundreds more.

Guittard strives to make the best chocolate on earth—Gary's giant stature in the industry comes equally from his dedication to "elevating chocolate." This means protecting industry standards and preserving heirloom varieties. In 2007, Gary started a grassroots campaign called "Don't Mess with Our Chocolate" that successfully opposed



The 2018 Limited Edition Eureka Works bar (packaged above) was created in celebration of Guittard's 150th anniversary this year. For every bar sold, a portion of proceeds will go to the Heirloom Cacao Preservation Fund.





a petition—by industrial chocolate companies to the FDA—that would have allowed chocolate makers to replace some cocoa butter in chocolate with cheaper fats and still label it as chocolate.

Guittard takes a leading role in global efforts to ensure sustainable sources of fine cocoa through the well-being of cocoa farmers and their communities, efforts that include literacy and child welfare programs. As a company ambassador, Amy wants to be sure that these programs really help rather than pay lip service to the idea of helping. “We do things because we care about them, not because they are a selling point.” At 36, she is the first and only female family member and the most recent to join what she calls “our 150-year-old start-up.” Amy travels to farm communities in Africa and Latin America and connects at the community level, especially with women on farms in co-ops when she tells them she is the first woman in her family’s company.

Sustainability is an integral part of Gary’s obsession with flavor, and the potential is far-reaching. In Gary’s view, ensuring a supply of the best

cocoa to make the best chocolate means advocating for farmers to earn more from cultivating better cocoa. Gary started breeding programs in Costa Rica in the 1990s—part of his mission to make Guittard chocolate better. He now works with an alphabet soup of organizations and the governments of Ghana, Ivory Coast, and Indonesia to preserve and promote the cultivation of fine-flavor cocoa instead of high-yield, disease-resistant clones that produce mediocre chocolate.

Labs set up in cocoa-growing regions support breeding programs and also produce chocolate samples to allow thousands of farmers to taste the difference between chocolate made from poorly cultivated cocoa and cocoa that is cultivated properly. “We’ve gotten the big chocolate companies to agree that we all have a responsibility not to end up with a tasteless cocoa bean,” says John Kehoe, Guittard’s director of sustainability. “If you don’t breed for flavor, you will breed it out.”

Even the best chocolate factory can’t make good chocolate from flavorless cocoa beans. The beans—actually kidney bean-size seeds

from the podlike fruit—from countries such as Ghana, Côte d'Ivoire, Indonesia, Peru, Ecuador, and Venezuela—have already met Guittard's high standards for quality by the time they arrive at the factory dock, but they will be evaluated again before they go into production.

Guittard customer service breaks the mold. “We grow through our customer's success” is the Guittard mantra. Chuck Siegel, founder of Charles Chocolates, has been a Guittard customer since his company was a start-up in 2004. Recently, Guittard's director of microbiology, Ken Givich, spent what Chuck calls “a ridiculous amount of time” helping Chuck design a new lab for Charles Chocolates' new factory. Innovative new companies always have new kinds of problems. That's when senior scientist Thalia Hohenthal steps in. Thalia's been with Guittard for 33 years. She'll go into the kitchen and make the product with the customer—whatever it takes to solve a problem or tweak a process. Meanwhile, pastry chef Donald Wressell heads the Guittard Chocolate Studio in Los Angeles, California, hosting classes for and by the industry's elite pastry chefs, bakers, and chocolatiers. The services, research and development talent, and “technical muscle” in a company of Guittard's size set it apart and create enormous customer loyalty.

Guittard's company culture is equally impressive. “It's a family business, and the Guittard family takes care of their employees as family members,” says Mark Spini, Guittard's vice president of sales. “They look at you as a contributor—a part of the company because people make the company.” Mark's father logged 53 years with Guittard; he mentored Thalia and she went on to mentor Mark when he joined the company three decades ago.

Humility is also part of the ethos at Guittard. Everyone is enormously proud of the chocolate, but the company avoids the limelight. For them, Guittard chocolate is the exquisitely crafted ingredient—always improving—that allows the chefs and confectioners (and home bakers) to be the stars. When the pastry chef at an iconic San Francisco restaurant set a signature dessert in front of Amy, saying, “This is you,” Amy replied, “No! It's you!”

The fifth generation of Guittards as well as the extended family of long-term employees all feel responsible for sustaining the company legacy. Clark Guittard, 46, oversees international sales and multiple special projects. He envisions Guittard chocolate of the future with more health benefits, chocolate for a warmer planet, biodegradable packaging, and taking a leadership role in making socially responsible decisions.

“We are stewards of a 150-year-old business,” says Clark. “Our job is to keep it going. The company and the cause are bigger than us.” Like everyone at Guittard, he wants to make better chocolate—and a better world.



For an exclusive, in-depth look at Guittard's chocolate-making process, visit bakefromscratch.com/making-chocolate-at-guittard.





ALL ABOUT CACAO

THE LOWDOWN ON CACAO PERCENTAGE AND HOW IT APPLIES TO BAKING

Cacao percentage tells you how much of your chocolate bar is cocoa beans (inclusive of any added cocoa butter). Percentage does not indicate quality or flavor—those depend on the beans and the chocolate-making—but it does give you a clue about the balance of chocolate flavor relative to sweetness. Generally, the higher the percentage, the less sweet the chocolate. Fine dark chocolates contain little more than cocoa beans and sugar. So, a 70% chocolate is about 30% sugar, a 60% chocolate is 40% sugar, and a 100% chocolate is pure unsweetened chocolate.

Shop by taste when you are buying chocolate to use as mix-ins for cookies or cake. Cacao percentage is not critical in any application where the chocolate will not be melted and mixed into other ingredients. Choose any chocolate that you think will taste good in your creation.

Shop by percentage when making a recipe that requires blending melted chocolate with other ingredients. Cacao percentage can affect the chemistry of the recipe and can make the difference between success and disappointment. A torte or mousse that was developed for a 60% chocolate but made with a 70% chocolate may turn out bitter, dry, or grainy. A ganache or sauce may break. If recipes call for chocolate both by name (like bittersweet or semisweet) and by percentage, shop by percentage instead of name. This is because semisweet and bittersweet chocolates are the same type of chocolate—one brand's semisweet might even be a higher percentage than another brand's bittersweet. If you can't find the exact percentage that a recipe calls for, get as close as you can—a couple percentage points won't hurt most recipes.

CHOCOLATE FORMS AND FUNCTIONS

GUITTARD LABELS INCLUDE CACAO PERCENTAGE, BEAN ORIGINS, AND TASTING NOTES TO FIRE YOUR IMAGINATION, WHET YOUR APPETITE, AND SPARK YOUR CREATIVITY.

Baking chips are made with less cocoa butter than regular baking chocolate so that they hold their shape in cookies—they are not ideal for melting and blending into batters and shouldn't be used in recipes unless specifically called for.



Wafers are a convenient “professional” form of chocolate, because there's no need to chop them before melting. Unlike baking chips, wafers melt and blend beautifully into batters—and they're superb for eating. Use wafers instead of baking chips in chocolate chip cookies for extra decadent cookies.

Bars are versatile because they can be chopped into smaller pieces to melt or added into batter or dough. Each 6-ounce package of Guittard chocolate has three individually wrapped bars that are easy to break or cut into squares. Bake with them, or tuck a box into your desk or travel bag.

Unsweetened cocoa powder is a versatile baking ingredient—a super concentrated form of chocolate with very little fat and zero sugar. Guittard Cocoa Rouge imparts full fudgy chocolate flavor in cakes and cookies without making them heavy or dense. Use it in any recipe that calls for Dutch process cocoa powder. Grand Cacao Drinking Chocolate is a combination of ground chocolate and Dutch process cocoa powder—it makes an extra rich (think pudding!), creamy cup of hot cocoa and can be used for baking, too.

For further information on Guittard's products, visit guittard.com.

EVERYTHING CHOCOLATE THUMBPRINT COOKIES

Makes 56

Dear chocolate lovers, you're welcome. To celebrate Guittard (and their 150th anniversary!), we used a few of our favorite products to create a sophisticated thumbprint cookie. With cocoa powder in the dough, a pool of melty ganache in the center, and chocolate shavings and a light chocolate drizzle on top, this will be the most indulgent cookie you bake this season.

- 1 cup (227 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (165 grams) firmly packed dark brown sugar
- 2 large egg yolks (37 grams)
- $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- $\frac{1}{4}$ cup (40 grams) unsweetened cocoa powder*
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$ teaspoon (1.25 gram) baking powder

Ganache (recipe follows)

Garnish: melted bittersweet chocolate, flaked sea salt, bittersweet chocolate shavings (see Note)

1. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, about 2 minutes, stopping to scrape sides of bowl. Beat in egg yolks and vanilla.

3. In a medium bowl, whisk together flour, cocoa, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Shape dough into 1-inch (13-gram) balls, and place 2 inches apart on prepared pans. Using a $\frac{1}{4}$ teaspoon, gently make an indentation in center of each ball.

4. Bake about 9 to 11 minutes. Remove from oven, and press down centers again. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spoon 1 teaspoon Ganache into center of each cookie. Drizzle with melted chocolate, and top with sea salt and chocolate shavings, if desired.

*We used Guittard Cocoa Rouge Unsweetened Cocoa Powder.

Note: Using a vegetable peeler, scrape blade lengthwise across room temperature chocolate to create shavings.

GANACHE

Makes $\frac{3}{4}$ cup

- $\frac{1}{4}$ cup (113 grams) chopped bittersweet chocolate*
- $\frac{1}{2}$ cup (120 grams) heavy whipping cream

1. Place chopped chocolate in a large heatproof bowl. Set aside.

2. In a small saucepan, bring cream just to a boil over medium heat. Pour hot cream over chocolate. Let stand for 1 minute; whisk until smooth. Refrigerate, stirring occasionally, until slightly thickened, about 30 minutes.

*We used Guittard Eureka Works 150th Anniversary Limited Edition 62% Cacao Bar, but Guittard Semisweet Chocolate Baking Bar 64% Cacao will work, too. ▢





THE *Red Gems* OF WINTER

BREAK OPEN THE HUMBLE POMEGRANATE, AND YOU'LL FIND A NOT-SO-HUMBLE INTERIOR: A BEJEWELED HONEYCOMB OF JUICY, SHIMMERING SEEDS. WE'RE MINING THIS WINTER TREASURE FOR ITS TANGY RUBY-HUED ARILS, ADDING A BRIGHT BURST OF FLAVOR TO COOKIE BARS, MUFFINS, CAKE, AND MORE.



PRO TIP

An aril is the seed pod inside a pomegranate. You can make these recipes using prepackaged pomegranate arils, or remove the arils from the fruit yourself. See page 85 for our tips on how to easily remove the arils from pomegranates without the mess.



Pomegranate Molasses
Gingerbread Cake
page 85







POMEGRANATE CRANBERRY CURD TART

Makes 1 (9-inch) tart

Velvety smooth cranberry curd finds the perfect complement in a crunchy Salty Peanut Crust. A halo of pomegranate arils adds another layer of tart, juicy flavor and a touch of glowing wintry charm.

- 2 cups (224 grams) frozen cranberries
- 1 cup (200 grams) granulated sugar
- 2½ tablespoons (20 grams) orange zest
- ¼ cup (80 grams) fresh orange juice
- ¼ teaspoon kosher salt
- ½ cup (113 grams) unsalted butter, cubed and softened
- 2 large eggs (100 grams)
- 2 large egg yolks (37 grams)
- Salty Peanut Crust (recipe follows)
- ¾ cup (125 grams) pomegranate arils

1. Preheat oven to 350°F (180°C).
2. In a medium saucepan, bring cranberries, sugar, orange zest and juice, and salt to a simmer over medium heat. Simmer until cranberries have softened and released their juices, about 10 minutes. Strain mixture through a fine-mesh sieve into a medium bowl, pressing on solids. Discard solids. Add butter to cranberry mixture, whisking until combined. Let cool for 3 minutes. Add eggs and egg yolks, whisking until well combined.
3. Return cranberry mixture to saucepan; cook over medium heat, whisking

constantly, until thickened, 5 to 10 minutes. Let cool to room temperature. Pour cranberry mixture into prepared Salty Peanut Crust, smoothing top.

4. Bake until set, about 10 minutes. Let cool completely on a wire rack. Sprinkle with pomegranate arils. Store at room temperature for up to 2 days.

SALTY PEANUT CRUST

Makes 1 (9-inch) crust

- 1½ cups (156 grams) all-purpose flour
- 1 cup (142 grams) unsalted roasted peanuts
- ¼ cup (27 grams) peanut butter powder
- ¼ teaspoon (2.25 grams) kosher salt
- ½ cup (113 grams) unsalted butter, cubed and softened
- 1 large egg yolk (19 grams)

1. Preheat oven to 350°F (180°C).
2. In the work bowl of a food processor, place flour, peanuts, peanut butter powder, and salt; pulse until finely ground. Add butter, and process until mixture is crumbly. Add egg yolk, and process until a crumbly dough forms. Shape dough into a disk, and wrap tightly in plastic wrap. Refrigerate for 10 minutes.
3. Transfer dough to a 9-inch round removable-bottom tart pan, pressing into bottom and up sides. Freeze for 15 minutes.
4. Top dough with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
5. Bake until edges are set, about 20 minutes. Carefully remove paper and weights. Bake until crust is golden brown, about 10 minutes more. Let cool completely on a wire rack.



AN EASY WAY TO REMOVE ARILS FROM YOUR POMEGRANATE:

1. Fill a large bowl with cold water.
2. Roll pomegranate to loosen the seeds. Strike the hull with the tip of a knife, and gently crack open with your hands.
3. Use a sharp knife to slice into quarters. Submerge in cold water.
4. Pull apart quarters, releasing seeds with your hands. The pith will float, and the seeds will sink. Remove and discard pith, and drain the arils.
5. Place arils on paper towels to absorb excess moisture, being careful not to squeeze.

POMEGRANATE MOLASSES GINGERBREAD CAKE

Makes 1 (8-inch) cake

Melding the warm spices of gingerbread with the tart power of Pomegranate Molasses, our one-layer cake is a sophisticated spin on a holiday favorite. A final luxurious coat of vanilla frosting rounds out this simple stunner.

- $\frac{1}{2}$ cup (113 grams) unsalted butter, softened
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- 2 large eggs (100 grams)
- $\frac{1}{2}$ cup (170 grams) Pomegranate Molasses (recipe follows)
- 2 teaspoons (2 grams) lemon zest
- 2 teaspoons (10 grams) grated fresh ginger
- $1\frac{1}{2}$ cups (188 grams) all-purpose flour
- 1 teaspoon (2 grams) ground ginger
- $\frac{1}{4}$ teaspoon (3.75 grams) baking soda
- $\frac{1}{4}$ teaspoon (2.25 grams) kosher salt
- $\frac{1}{2}$ teaspoon (1 gram) ground cloves
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{2}$ cup (120 grams) whole milk
- $\frac{1}{2}$ cup (50 grams) diced crystallized ginger

Vanilla Cream Cheese Frosting (recipe follows)

Garnish: pomegranate arils

1. Preheat oven to 350°F (180°C). Spray an 8-inch springform pan with cooking spray; line bottom of pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Add Pomegranate Molasses, zest, and grated ginger, and beat until combined.
3. In a medium bowl, whisk together flour, ground ginger, baking soda, salt, cloves, and pepper. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in crystallized ginger. Pour batter into prepared pan, smoothing top.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Remove

sides of pan, and turn cake over. Remove bottom of pan, and gently peel off parchment. Return cake to bottom of pan, right side up. Let cool completely. Spread Vanilla Cream Cheese Frosting onto cooled cake. Sprinkle with pomegranate arils, if desired.

VANILLA CREAM CHEESE FROSTING

Makes about 2 cups

- ½ cup (112 grams) cream cheese, softened
- ¼ cup (57 grams) unsalted butter, softened
- ½ teaspoon (2 grams) vanilla extract
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- ¼ teaspoon kosher salt
- 2½ cups (300 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, butter, vanilla extract, vanilla bean seeds, and salt at medium speed until smooth. With mixer on low speed, add confectioners' sugar, ½ cup (60 grams) at a time, beating until well combined. Use immediately, or cover and refrigerate for up to 3 days.

CHOCOLATE CHUNK, TOFFEE, AND POMEGRANATE COOKIE BARS

Makes 16

Chock-full of toffee, chocolate, and pomegranate, these bars are a lesson in balancing rich sweetness with acidic tang. And that blushing Pomegranate Glaze? It's as tasty as it is beautiful.

- 2½ cups (281 grams) all-purpose flour
- 1½ teaspoons (4.5 grams) cornstarch
- 1 teaspoon (5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (166 grams) pomegranate arils
- ¾ cup (170 grams) unsalted butter, melted
- 1 cup (220 grams) firmly packed light brown sugar
- ¼ cup (50 grams) granulated sugar
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- 2 teaspoons (8 grams) vanilla extract
- ¾ cup (128 grams) semisweet chocolate chunks

- ¾ cup (122 grams) toffee bits
- Garnish: flaked sea salt, for sprinkling
- Pomegranate Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch square baking dish; line dish with parchment paper.

2. In a large bowl, whisk together flour, cornstarch, baking soda, and salt. Stir in pomegranate arils.

3. In a medium bowl, whisk together melted butter and sugars. Add egg, egg yolk, and vanilla, whisking to combine. Fold butter mixture into flour mixture until well combined. Add chocolate chunks and toffee bits, stirring to combine. Place dough in prepared pan, smoothing top.

4. Bake until golden brown and set, about 35 minutes. Sprinkle with flaked salt, if desired. Let cool completely in pan. Drizzle with Pomegranate Glaze, and cut into bars.

POMEGRANATE GLAZE

Makes about 1 cup

- 1 cup (120 grams) confectioners' sugar
- 2 tablespoons (42 grams) Pomegranate Molasses (recipe follows)
- 1 tablespoon (15 grams) heavy whipping cream

1. In a small bowl, whisk together all ingredients until combined. Use immediately.

MEYER LEMON POMEGRANATE MUFFINS

Makes 24

When life gives you Meyer lemons, something more epic than lemonade is called for. These muffins zip with lemon, poppy seeds, and a double dose of pomegranate with arils in the dough and a generous drizzle of homemade Pomegranate Molasses on top.

- 3 cups (375 grams) all-purpose flour
- 2 cups (400 grams) granulated sugar
- ¾ teaspoon (3.75 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- 1½ cups (249 grams) pomegranate arils
- 1 cup (240 grams) sour cream, room temperature
- 1 cup (227 grams) unsalted butter, melted
- 4 large eggs (200 grams)
- 1 tablespoon (9 grams) poppy seeds

- 1 tablespoon (3 grams) Meyer lemon zest
- 1 tablespoon (15 grams) fresh Meyer lemon juice
- Poppy Seed Streusel (recipe follows)
- Pomegranate Molasses (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour 2 (12-cup) muffin pans.

2. In a large bowl, sift together flour, sugar, baking soda, and salt. Stir in pomegranate arils.

3. In another large bowl, whisk together sour cream, melted butter, eggs, poppy seeds, and lemon zest and juice. Fold flour mixture into sour cream mixture until well combined. Divide batter among prepared muffin cups. Sprinkle each muffin with about 1 tablespoon Poppy Seed Streusel.

4. Bake until golden brown, 20 to 25 minutes. Let cool in pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Drizzle with Pomegranate Molasses.

POPPY SEED STREUSEL

Makes about 1½ cups

- ¾ cup (133 grams) granulated sugar
- ¾ cup (83 grams) all-purpose flour
- 1 teaspoon (3 grams) poppy seeds
- ¼ teaspoon kosher salt
- ¼ cup (57 grams) unsalted butter, cubed and softened

1. In a small bowl, whisk together sugar, flour, poppy seeds, and salt. Using a pastry blender, cut in butter until mixture is crumbly. Use immediately.

POMEGRANATE MOLASSES

Makes ¾ cup

- 3 cups (720 grams) pomegranate juice
- ½ cup (100 grams) granulated sugar
- 1½ tablespoons (22.5 grams) fresh lemon juice
- ¼ teaspoon kosher salt
- ¼ teaspoon ground black pepper

1. In a medium saucepan, bring all ingredients to a boil over medium-high heat. Reduce heat to medium-low, and simmer until thickened, syrupy, and reduced by about two-thirds, 25 to 30 minutes. Let cool completely, then refrigerate overnight. Refrigerate in an airtight container until ready to use. ■

Five New Ways with GINGERBREAD

WE REVAMP THE CLASSIC HOLIDAY COOKIE, TAKING IT FROM FLAT TO FIERCE. WHETHER CANDIED, GROUND, OR GRATED FRESH, GINGER TAKES THE LEAD IN THESE RECIPES, EACH ONE A TOUR DE FORCE OF WELL-SPICED WINTER CHEER.



PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT AND FOOD STYLING BY ELIZABETH STRINGER





cover recipe







GINGERBREAD LAYER CAKE WITH RUM FROSTING

Makes 1 (9-inch) cake

This simple cake has a very tender and moist crumb courtesy of a coffee-spiked cake batter. The batter will be loose due to the addition of coffee, but it'll bake up into neat, fluffy layers, so don't be concerned. The warm, boozy coat of Rum Frosting complements the hit of gingerbread spices found within.

1 cup (227 grams) unsalted butter, softened
2½ cups (495 grams) firmly packed light brown sugar
3 large eggs (150 grams)
¾ cup (243 grams) unsulphured molasses
3¾ cups (469 grams) all-purpose flour
1 tablespoon (6 grams) ground ginger
1½ teaspoons (7.5 grams) baking powder
1½ teaspoons (3 grams) ground cinnamon
¾ teaspoon (2.25 grams) kosher salt
½ teaspoon (2.5 grams) baking soda
1½ cups (360 grams) hot coffee
Rum Frosting (recipe follows)
Garnish: red currants

1. Preheat oven to 350°F (180°C). Line 3 (9-inch) round cake pans with parchment paper; butter and flour edges of pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Stir in molasses.
3. In a large bowl, whisk together flour, ginger, baking powder, cinnamon, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with coffee, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 33 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Spread Rum Frosting between layers and on top and sides of cake. Garnish with red currants, if desired. Store at room temperature for up to 2 days, or refrigerate for up to 5 days.

RUM FROSTING

Makes 7 cups

1 cup (227 grams) unsalted butter, softened
10 cups (1,200 grams) confectioners' sugar, divided
6 tablespoons (90 grams) spiced rum
6 tablespoons (90 grams) whole milk
2 teaspoons (12 grams) vanilla bean paste

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy. With mixer on low speed, gradually add 2 cups (240 grams) confectioners' sugar, beating until combined. Add rum, milk, and vanilla bean paste, beating until combined. Gradually add remaining 8 cups (960 grams) confectioners' sugar, beating until combined. Increase mixer speed to high, and beat for 1 minute.

ONE-LAYER GINGERBREAD CAKE

Makes 1 (9-inch) cake

A generous portion of minced fresh ginger is folded directly into the cake batter of this stunner. Swoopy Meringue Frosting gives it the whimsical appearance of a snowcapped mountain.

1 cup (200 grams) granulated sugar
½ cup (161 grams) unsulphured molasses
½ cup (170 grams) light corn syrup
1 cup (223 grams) freshly squeezed orange juice with pulp
1 cup (227 grams) unsalted butter, melted
½ cup (70 grams) minced fresh ginger
2 large eggs (100 grams)
2½ cups (313 grams) all-purpose flour
1 teaspoon (5 grams) baking soda
1 teaspoon (2 grams) ground cinnamon
½ teaspoon (1.5 grams) kosher salt
½ teaspoon (1 gram) ground cloves
1 cup (113 grams) chopped pecans
¼ cup (35 grams) diced candied orange zest*
Meringue Frosting (recipe follows)
Gingerbread Ski Chalet (see Note)
Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Line the bottom of a 9-inch springform pan with parchment paper. Wrap bottom and sides of pan with a double layer of foil.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar, molasses, corn syrup, orange juice, melted butter, ginger, and eggs at medium speed until combined.
3. In a medium bowl, whisk together flour, baking soda, cinnamon, salt, and cloves. With mixer on low speed, gradually add flour mixture to sugar mixture, beating until combined. Fold in pecans and candied orange zest. Pour batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 55 minutes to 1 hour. (Begin checking at 55 minutes.) Let cool completely in pan. Remove foil and cake from pan.
5. Place cake on a serving plate or cake stand.

Spread Meringue Frosting on top of cake, piling it high and creating mounds of “snow” on top of cake. Place Gingerbread Ski Chalet on one side. Dust cake with confectioners' sugar, if desired. Store at room temperature for up to 2 days

**We used the peels of Trader Joe's Sweetened Dried Orange Slices, available at Trader Joe's or on amazon.com.*

Note: For our Gingerbread Ski Chalet recipe, visit bakefromscratch.com/gingerbread-ski-chalet.com.

MERINGUE FROSTING

Makes about 8 cups

2 cups (400 grams) granulated sugar
½ cup (120 grams) water
6 large egg whites (180 grams)
¼ teaspoon cream of tartar

1. In a medium saucepan, bring sugar and ½ cup (120 grams) water to a boil over high heat. Reduce heat to medium-high; cook until a candy thermometer registers 248°F (120°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at high speed until stiff peaks form. With mixer running, pour hot sugar syrup into egg whites in a slow, steady stream. Beat until bowl cools to the touch and frosting reaches a spreadable consistency, about 10 minutes. Use immediately.

DOUBLE GINGERBREAD SCONES

Makes 8

Our scones earn their double gingerbread title from the twofold dose of ground and candied ginger in the dough. We also added old-fashioned oats to this treat to make your winter morning breakfast a little heartier.

2 cups (250 grams) all-purpose flour
¾ cup (60 grams) old-fashioned oats
¼ cup (55 grams) firmly packed light brown sugar
1 tablespoon (15 grams) baking powder
1½ teaspoons (3 grams) ground ginger
½ teaspoon (1 gram) ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon ground cloves
½ cup (113 grams) cold unsalted butter, cubed
½ cup (80 grams) diced candied ginger
¼ cup (60 grams) plus 2 tablespoons (30 grams) heavy whipping cream, divided
¼ cup (85 grams) unsulphured molasses
1 large egg (50 grams)
Turbinado sugar, for sprinkling
Scone Glaze (recipe follows)

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment.
2. In a large bowl, whisk together flour, oats, brown sugar, baking powder, ground ginger, cinnamon, nutmeg, and cloves. Using a pastry blender, cut in cold butter until mixture is crumbly. Add candied ginger, tossing to combine.
3. In a small bowl, combine ¼ cup (60 grams) cream, molasses, and egg. Add cream mixture to flour mixture, stirring until combined.
4. Turn out dough onto a lightly floured surface, and gently knead up to 10 times. Pat dough into a 7-inch circle, about 1 inch thick. Cut dough into 8 wedges, and place on prepared pan. Brush top of scones with remaining 2 tablespoons (30 grams) cream, and sprinkle with turbinado sugar.
5. Bake until dough no longer looks wet around the edges, 13 to 14 minutes. Let cool completely. Drizzle with Scone Glaze.

SCONE GLAZE

Makes ½ cup

- 1 cup (120 grams) confectioners' sugar
- 1 tablespoon (15 grams) whole milk

1. In a small bowl, stir together confectioners' sugar and milk.

GINGERBREAD CHAI COOKIES *

Makes 9

Packing a hit of chai and gingerbread spice, these rustic, aromatic wonders are rolled in a crystal coat of sparkling sugar for a touch of glitter and crunch.

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract
- 1 large egg (50 grams)
- ¼ cup (85 grams) unsulphured molasses
- 2¼ cups (281 grams) all-purpose flour
- 1½ teaspoons (3 grams) Chai Spice (recipe follows)
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (2 grams) ground ginger
- ¼ teaspoon kosher salt
- 1 cup (200 grams) sparkling sugar

1. Preheat oven to 350°F (180°C). Line 4 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and vanilla at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg and molasses.
3. In a medium bowl, whisk together flour, Chai Spice, baking soda, ginger, and salt. With mixer on low speed, gradually add flour mixture to butter

mixture, beating until well combined. Using a ¼-cup spring-loaded scoop, scoop dough, and shape into 2-inch balls. Roll balls in sparkling sugar, and place 2½ inches apart on prepared pans.

4. Bake until tops are cracked, 15 to 16 minutes. Let cool completely on wire racks.

CHAI SPICE

Makes about ½ cup

- ½ cup (32 grams) ground cardamom
- 2½ tablespoons (15 grams) ground cinnamon
- 4 teaspoons (8 grams) ground ginger
- 2 teaspoons (4 grams) ground cloves
- 2 teaspoons (4 grams) ground black pepper

1. In a small bowl, stir together all ingredients.

GINGERBREAD MORNING BUNS

Makes 12

We were obsessed with The Vanilla Bean Blog creator Sarah Kieffer's brilliant idea to bake her cinnamon buns in copper soufflé molds. The copper's superior conductive quality helps caramelize the sugary filling and produces perfect scrolls of pastry.

- 4¾ cups (586 grams) all-purpose flour
- 4½ teaspoons (14 grams) active dry yeast
- 4 teaspoons (8 grams) ground ginger
- 2 teaspoons (4 grams) ground cinnamon
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) ground mace or 2 teaspoons (4 grams) ground nutmeg
- ½ teaspoon (1 gram) ground allspice
- 1½ cups (360 grams) whole milk
- 6 tablespoons (126 grams) unsulphured molasses
- ¼ cup (57 grams) unsalted butter, melted, plus more for brushing
- ½ cup (100 grams) granulated sugar
- Gingerbread Filling (recipe follows)
- Simple Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, yeast, ginger, cinnamon, salt, mace (or nutmeg), and allspice.
2. In a small microwave-safe bowl, stir together milk, molasses, and melted butter. Microwave on high until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). With mixer on low speed, add warm milk mixture to flour mixture, beating until combined. Increase mixer speed to medium, and beat for 2 minutes.
3. On a lightly floured surface with lightly floured hands, knead dough until smooth and elastic, about 6 minutes. Spray a

large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

4. Brush 12 ramekins, jumbo muffin cups, or soufflé molds* with melted butter, and sprinkle with sugar. Place dishes on a small sheet pan. (The filling tends to overflow a little.)
5. Divide dough in half. On a lightly floured surface, roll half of dough into a 16x12-inch rectangle. Spread half of Gingerbread Filling onto dough. Starting with one long side, roll dough into a log. Using a serrated knife, cut log into 6 (2½-inch-thick) slices. Repeat with remaining dough and remaining Gingerbread Filling. Place rolls in prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 20 to 30 minutes.
6. Preheat oven to 350°F (180°C).
7. Bake until golden brown, 20 to 30 minutes. Let cool slightly, about 5 minutes. Remove from molds or pans using a small offset spatula. Drizzle with Simple Glaze.

**We used Mauviel M'Passion Mini Copper Soufflé Molds.*

GINGERBREAD FILLING

Makes 1½ cups

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed light brown sugar
- 2½ teaspoons (5 grams) ground ginger
- 2½ teaspoons (5 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground mace

1. In a medium bowl, stir together all ingredients.

SIMPLE GLAZE

Makes 1½ cups

- 2 cups (240 grams) confectioners' sugar
- ½ cup (120 grams) whole milk

1. In a small bowl, stir together confectioners' sugar and milk. ☐



ROLL CALL

NO HOLIDAY MEAL IS COMPLETE WITHOUT A BATCH OF GOLDEN DINNER ROLLS BAKED FROM SCRATCH AND SERVED WARM FROM THE OVEN—FROM BEER ROLLS AND CLASSIC BUTTERY CRESCENTS TO CHEESY KNOTS AND PULL-APART ROLLS THAT COME TOGETHER IN A FLASH. PASS THEM AROUND THE TABLE, SLATHER THEM IN BUTTER, AND SHOW YOUR LOVED ONES HOW YOU ROLL.









CLOVER BEER ROLLS

Makes 24

We infused this dough with a light amber ale because it offers subtle notes of toasty malt and sweet citrus that balance out the savory Parmesan and roasted garlic. A hoppy beer (like an IPA) would make the bread too bitter. Place three dough balls into a muffin cup to yield a charming clover shape.

1½ cups plus 2 tablespoons (450 grams) warm amber ale* (105°F/41°C to 110°F/43°C), divided

1 tablespoon plus 1½ teaspoons (14 grams) active dry yeast

1½ tablespoons (31.5 grams) honey

5½ cups (680 grams) bread flour

10 ounces (280 grams) coarsely grated Parmesan cheese, divided

Roasted Garlic (recipe follows)

2 tablespoons (24 grams) granulated sugar

2 tablespoons (4 grams) chopped fresh parsley

1 tablespoon (9 grams) kosher salt

¼ cup (57 grams) unsalted butter, melted

Garnish: flaked sea salt, chopped fresh parsley

1. In a small bowl, stir together 1 cup (240 grams) warm beer, yeast, and honey.

Let stand until mixture is foamy, about 5 minutes.

2. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, 8 ounces (225 grams) Parmesan, Roasted Garlic, sugar, parsley, and salt. Add yeast mixture and remaining ¼ cup plus 2 tablespoons (210 grams) warm beer, and beat at low speed until a smooth, elastic dough forms, 8 to 9 minutes.

3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 40 minutes.

4. Spray 2 (12-cup) muffin pans with cooking spray.

5. Punch down dough, and turn out onto a lightly floured surface. Divide dough into 24 (60-gram) portions. Working with 1 portion at a time (keep remaining dough covered to prevent it from drying out), divide each portion into 3 (20-gram) pieces. Roll each piece into a ball. Place 3 dough balls in each prepared muffin cup. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 40 minutes. (Alternatively, cover tightly and refrigerate overnight. When ready to bake, let stand at room temperature for 30 minutes.)

6. Preheat oven to 400°F (200°C).

7. Brush rolls with melted butter, and

sprinkle with remaining 2 ounces (55 grams) Parmesan.

8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 8 to 10 minutes, rotating pans halfway through baking. Brush with melted butter again, and sprinkle with sea salt and parsley, if desired. Serve warm or at room temperature.

**We used Bell's Amber Ale, but any amber or brown ale will do. You can also use a pale ale, but it does have more hops than amber ale, so it will affect your rolls' flavor slightly.*

ROASTED GARLIC

Makes 1 head

1 large (2½-inch) head garlic (about 73 grams)

1 teaspoon (5 grams) olive oil

¼ teaspoon kosher salt

1. Preheat oven to 350°F (180°C).

2. Cut ¼ inch off top end of garlic, keeping cloves intact. Place garlic, cut side up, on foil. Drizzle with oil, and sprinkle with salt; wrap garlic in foil.

3. Bake until soft, 1 hour to 1 hour and 10 minutes. Let cool completely. Squeeze pulp into a small bowl, and mash with a fork.

All of these rolls can be stored in an airtight container at room temperature for 3 to 4 days.

PRO TIP

For these rolls, we greased our baking pans with cooking spray because it doesn't brown the edges of the bread like butter (with its higher fat content). Feel free to grease your baking pans with butter, if desired. It won't affect the rolls' flavor.

PULL-APART ROLLS

Makes 24

Peppery, freshly grated Comté cheese and Caramelized Shallots team up for a flavor blowout in these hearty rolls. This method is a cinch. Throw these pull-apart rolls on a platter, and watch everyone tear off their own piece of pillowy perfection.

- 1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- 1 cup (227 grams) warm water (105°F/41°C to 110°F/43°C)
- 1 tablespoon (9 grams) active dry yeast
- 2 large eggs (100 grams), room temperature
- ¼ cup (50 grams) granulated sugar
- ½ cup (113 grams) unsalted butter, melted and divided
- 1 tablespoon (9 grams) kosher salt
- 6½ cups (750 grams) bread flour
- 7 ounces (200 grams) coarsely grated Comté cheese

Caramelized Shallots (recipe follows)

Garnish: flaked sea salt

1. In the bowl of a stand mixer, whisk together warm milk, 1 cup (227 grams) warm water, and yeast by hand. Let stand until mixture is foamy, about 10 minutes. Whisk in eggs, sugar, ¼ cup (57 grams) melted butter, and salt. Add flour, cheese, and Caramelized Shallots. Using the paddle attachment, beat at low speed until well combined, about 1 minute. Cover and let

rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

2. Spray 2 (9-inch) square baking pans with cooking spray. Line pans with parchment paper, letting excess extend over sides of pans; spray pans again.

3. With lightly floured hands, turn out dough onto a lightly floured surface, and knead 3 to 4 times. (If there is too much flour on the work surface, you won't be able to shape the rolls properly.) Divide dough into 24 (71-gram) pieces. Gently shape each piece into a ball, and place 12 balls in each prepared pan in 3 rows of 4, leaving no space between each ball. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes. (Alternatively, cover tightly and refrigerate overnight. When ready to bake, let stand at room temperature for 30 minutes.)

4. Preheat oven to 375°F (190°C).

5. Brush rolls with remaining ¼ cup (57 grams) melted butter.

6. Bake until an instant-read thermometer inserted in centers registers 190°F (88°C), about 27 minutes, covering with foil and rotating pans halfway through baking to prevent excess browning. Brush with melted butter again, and sprinkle with sea salt, if desired. Serve warm or at room temperature.

CARAMELIZED SHALLOTS

Makes ½ cup

- 5 large shallots (215 grams)
- 1 teaspoon (5 grams) olive oil
- 1 tablespoon (14 grams) unsalted butter
- ½ teaspoon (2 grams) granulated sugar
- ¼ teaspoon kosher salt
- ¼ teaspoon ground black pepper

1. Peel shallots, and cut lengthwise into quarters. Slice into ¼-inch pieces.

2. In a medium skillet, heat oil over medium heat. Add shallots and butter, and sprinkle with sugar, salt, and pepper. Cook until shallots begin to brown evenly; reduce heat to low, and cook, stirring frequently, until shallots are very soft, 10 to 15 minutes. Let cool to room temperature.

SOUR CREAM KNOTS

Makes 33

Your traditional sour cream roll deserves some va-va-voom this holiday season. We added heaps of melty extra-sharp Cheddar and shaped the dough into eye-catching knots. (Don't let the new look fool you. Our shaping technique is easy!) With tangy sour cream and fresh cracked pepper, these no-knead rolls embody everything comfort food should be.

- ½ cup (113 grams) warm water (105°F/41°C to 110°F/43°C)
 - 2 tablespoons (18 grams) active dry yeast
 - 2 cups (475 grams) sour cream
 - ½ cup (113 grams) unsalted butter
 - ½ cup (100 grams) granulated sugar
 - 1 tablespoon (9 grams) kosher salt
 - 2 large eggs (100 grams), room temperature
 - 6½ cups (750 grams) bread flour
 - 10 ounces (280 grams) coarsely grated extra-sharp Cheddar cheese*
 - 1 tablespoon (6 grams) ground black pepper
 - ¼ cup (57 grams) unsalted butter, melted
- Garnish: flaked sea salt

1. In the bowl of a stand mixer fitted with the paddle attachment, combine ½ cup (113 grams) warm water and yeast. Let stand until mixture is foamy, about 5 minutes.



2. In a medium saucepan, heat sour cream, butter, sugar, and salt over medium-low heat, stirring constantly, until butter is melted, 3 to 4 minutes. Let mixture cool to 110°F (43°C), about 10 minutes. Add eggs, whisking to combine. Add sour cream mixture to yeast mixture, whisking until combined.

3. Add flour, Cheddar, and pepper to yeast mixture, and beat at low speed until well combined, about 1 minute. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

4. Line 4 baking sheets with parchment paper.

5. Divide dough into 33 (57-gram) pieces. With lightly floured hands, working with 1 piece at a time (keep remaining dough covered to prevent it from drying out), roll each piece into a 12-inch-long rope. Tie a loose knot in center of rope, leaving about 2 inches of dough at each end. Wrap one end up and over loop and the other end down and under. Pinch two ends together at center. Place on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 40 minutes. (Alternatively, cover tightly and refrigerate overnight. When ready to bake, let stand at room temperature for 30 minutes.)

6. Preheat oven to 375°F (190°C).

7. Brush rolls with melted butter.

8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 10 to 11 minutes, rotating pans halfway through baking. Brush with melted butter again, and sprinkle with sea salt, if desired. Serve warm or at room temperature.

**We used Tillamook Extra Sharp Cheddar Cheese.*

CRESCENT ROLLS

Makes 24

Is there any roll that sets the scene for a convivial holiday dinner better than a breadbasket piled high with buttery Crescent Rolls? If you're anything like us, you and the crescent go way back. Dressed up with sea salt, this roll's timeless shape and versatility make it a family favorite as well as a busy baker's go-to recipe. (The dough can be made ahead for a worry-free addition to the dinner table.)

4¼ cups (510 grams) bread flour

1 tablespoon plus 1½ teaspoons (14 grams) instant yeast

1 tablespoon (9 grams) kosher salt

1 cup (240 grams) whole milk

½ cup (113 grams) unsalted butter

2 tablespoons (24 grams) granulated sugar

2 tablespoons (42 grams) honey

1 large egg (50 grams), room temperature

1 large egg yolk (19 grams), room temperature

¼ cup (57 grams) unsalted butter, melted

Garnish: flaked sea salt

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, yeast, and salt.

2. In a small saucepan, heat milk, butter, sugar, and honey over medium-low heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at low speed just until combined, about 2 minutes. Add egg and egg yolk, and beat until a smooth, elastic dough forms, about 6 minutes.

3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 45 minutes.

4. Line 2 baking sheets with parchment paper.

5. Punch down dough. On a lightly floured surface, divide dough in half (about 490 grams each). Working with 1 half at a time (keep remaining dough covered to prevent it from drying out), roll dough into a 14-inch circle. Using a pastry wheel, cut dough into 12 equal triangles. Starting from widest end of triangle, roll up dough, pinching pointed end to seal. Place rolls, pointed side down, on prepared pans. Repeat with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 45 minutes.

6. Preheat oven to 375°F (190°C).

7. Brush rolls with melted butter.

8. Bake until golden brown, 10 to 11 minutes. Brush with melted butter again, and sprinkle with sea salt, if desired. Serve warm or at room temperature.

MAKE AHEAD

You can prepare this dough the day before. After punching down dough, return it to bowl, cover tightly, and refrigerate overnight. ❏



origin of a classic

St. Lucia Buns

SWEDEN'S SIGNATURE SAFFRON BUNS BRING LIGHT, HOPE, AND WARMTH IN THE
MIDST OF THE FRIGID NORDIC WINTER



BY SOPHIA JONES

PHOTOGRAPHY BY WILLIAM DICKEY | RECIPE DEVELOPMENT AND FOOD
STYLING BY LAURA CRANDALL | STYLING BY MARY BETH JONES

Every December 13, across the snowy towns of Scandinavia, families rise early in the dark to begin preparing for a centuries-old winter solstice celebration, a festival of lights.

The eldest daughter of each household wakes first. Donning a white gown with a red sash and a candle-lit wreath crown, she carries a tray of brilliant golden St. Lucia buns from room to room, singing carols and serving the sweet saffron-scented buns to family and friends in honor of St. Lucia. Soon they will take to the streets for a processional, where a girl—nominated by her town as “Lucia”—carries a basket of St. Lucia buns, handing them out to the merry masses. She is accompanied by girls in white dresses and boys with star-coned hats. They twirl and sing along the streets. This is St. Lucia Day.

The holiday marries both pagan and Christian traditions, combining together two Lucys, one a saint and one a witch. Five hundred years before Christianity spread to northern Europe, December 13 was a pagan celebration of the winter solstice as the shortest day of the year according to the old Julian calendar. Nordic cultures lit bonfires to scare off evil spirits and the pervading darkness. The evil spirit Lussi (the first Lucy) would roam the land with her trolls and cats on the night of the winter solstice, punishing anyone who had not finished their work for the winter. If you hadn’t gotten your work done, you needed to keep a bag of St. Lucia buns (called *lussekatter* in Swedish, which means “Lucy’s cats”) with you. The saffron in the buns was said to chase away malignant forces.

So who was the second, sainted Lucy? Lucia was a young Sicilian martyred by the Romans for her faith around A.D. 304. Lucia would take food to persecuted Christians by night, wearing a crown of candles to illuminate her path while keeping her hands free to carry more.

She’s recognized as one of the earliest martyrs and most notable female saints to gain popularity in early Christianity. The two celebrations, pagan and Christian, combined during the ninth century when Christianity and Lucia’s story made their way to northern Europe. The Nordic people took to the symbolic nature of her name (Lucia, derived from the Latin *lux* for light) as a light-bringer. December 13 was also the date for St. Lucia’s martyrdom, so St. Lucia’s feast day merged naturally with the pre-existing winter solstice traditions. In today’s tradition, the oldest daughter and the town-nominated Lucia dress in St. Lucia’s signature white gown with a red sash to represent her blood. These days, electric crowns are used instead of actual candles.

Baked fresh for *fika* (a twice-daily Swedish coffee break), sweet yeast buns are standard throughout the year in Sweden and across northern Europe. Yet at the start of Advent and the holiday season, the bread takes on a new shape and significance. By December, bakeries and Christmas markets overflow with the vibrant spiraling St. Lucia buns, garnished with two raisins at each end and sometimes coated in Swedish pearl sugar. The Swedes were the first to bake St. Lucia buns, but they quickly spread to other parts of northern Europe. Wherever you are, though, saffron remains the star of St. Lucia buns.





For centuries, Sweden was a prominent trade center on the northern land route of the global spice trade known as the Silk Road that connected Asia, the Middle East, North Africa, and Europe. As a result, saffron, which is native to Southwest Asia, became a staple in Swedish baking. Swedes have been infusing their bread with saffron for centuries. However, because the spice was costly (it's still the world's most expensive spice by weight), it was reserved for use on special occasions, like St. Lucia Day. When St. Lucia celebrations first began among the upper class in the 18th century, using saffron in cooking or baking was a way of showing wealth. Its distinctive sunny hue was like a badge of gold reserved for the table. Over time, saffron buns became an integral part of, and even named after, St. Lucia Day. They are the most popular use of saffron in Sweden today.

You can't talk about St. Lucia buns without mentioning the

shapes. The soft, supple dough allows for a variety of them—from a braided wreath to the wilder *prästens hår* ("priest's hair"). The classic S shape, with each end of the dough rope curling up in an opposite direction, is the most common and easy to execute. The origin of the S shape and its connection with St. Lucia is fairly unknown, but there are several theories. The most prevalent is that the S is supposed to resemble curled-up cats, hence the name *lussekatter*. In his new cookbook, *The Nordic Baking Book* (Phaidon Press, 2018), Magnus Nilsson asserts that the real *lussekatt* shape has four curls, and the common S shape is actually called *jugalt*, which means "Christmas boar."

No matter the shape, St. Lucia buns are vibrant enough to bring warmth to even the coldest of Scandinavian winters. In the spirit of this season, do as the Swedes and take to the kitchen to bake out the dark. Rest assured, St. Lucia buns will bring the light.

St. Lucia Buns

Makes 19

These Swedish saffron buns are made with sour cream and vodka. The traditional version requires the saffron to infuse in vodka overnight so it can develop an intense color, but our method is much faster.

- ⅓ cup (67 grams) plus 1 tablespoon (12 grams) granulated sugar, divided**
- ½ teaspoon saffron, lightly crushed**
- 1 tablespoon (15 grams) vodka**
- ⅔ cup (160 grams) plus 1 tablespoon (15 grams) whole milk, divided**
- 1 tablespoon (9 grams) active dry yeast**
- ⅓ cup (80 grams) sour cream, room temperature**
- 2 large eggs (100 grams), room temperature and divided**
- 4 cups (480 grams) all-purpose flour**
- 1 tablespoon (9 grams) kosher salt**
- ½ cup (113 grams) unsalted butter, softened**
- Garnish: Swedish pearl sugar***

- 1.** Using a mortar and pestle, grind together 1 tablespoon (12 grams) granulated sugar and saffron. Place in a small bowl, and add vodka. Let stand for at least 20 minutes.
- 2.** In a small saucepan, heat ⅔ cup (160 grams) milk and remaining ⅓ cup (67 grams) granulated sugar over low heat, stirring occasionally, until mixture registers 110°F (43°C) on an instant-read thermometer. Remove from heat. Whisk in yeast; let stand until mixture is foamy, about 10 minutes. Whisk in sour cream and 1 egg (50 grams); whisk in saffron mixture.
- 3.** In a large bowl, combine flour and salt. In the bowl of a stand mixer

fitted with the dough hook attachment, place yeast mixture. With mixer on low speed, gradually add half of flour mixture, beating until incorporated, 2 to 3 minutes. Add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next, about 5 minutes total, stopping to scrape sides of bowl as needed. Gradually add remaining flour mixture, beating until incorporated. Continue beating until dough is smooth and elastic, about 16 minutes.

4. Spray a large bowl with cooking spray. Shape dough into a smooth round, and place in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1½ hours.

5. Line 2 baking sheets with parchment paper. Punch down dough, and turn out onto a lightly floured surface. Divide dough into 19 (50-gram) pieces. (Keep dough covered while shaping so it does not dry out.) Roll each portion into a 12- to 13-inch rope, letting ends taper. Roll each end into a tight spiral in opposite directions, meeting in the middle to create an S shape. Place at least 3 inches apart on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) for 45 minutes.

6. Preheat oven to 400°F (200°C).

7. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) milk. Brush top and sides of each bun with egg wash. Top with pearl sugar, if desired.

8. Bake until golden brown, 7 to 10 minutes, rotating pans halfway through baking. Let cool on a wire rack. Buns will keep for 3 to 4 days in an airtight container.

*We used Lars Own Swedish Pearl Sugar. 🍯

HOLIDAY



Gift Guide

from our Partners

The hottest gifts to give this season

Southern Marsh Highland Alpaca Blanket in Washed Blue

The Highland Alpaca Blanket is the latest innovation from Southern Marsh, a company devoted to craftsmanship and style. Made from a soft, brushed polyester, this blanket is your go-to for those chilly days we all love, cozying up by the fire with eggnog and cookies. Go ahead—give one a try and cuddle up to some authentic Southern class.

WHERE TO FIND IT: southernmarsh.com



Cane River Pecan Company Mammoth Pecan Box

Your holiday baking requires the finest ingredients. For your next nutty baked good, turn to Cane River pecans, mammoth nuts that hail from Louisiana's esteemed pecan country. We also love that they are completely natural—no salt, sugar, or flavoring of any kind has been added. It's quality your baking deserves.

WHERE TO FIND IT: caneriverpecan.com



April Cornell Merry Tartan Plaid Apron and Ovenmitt

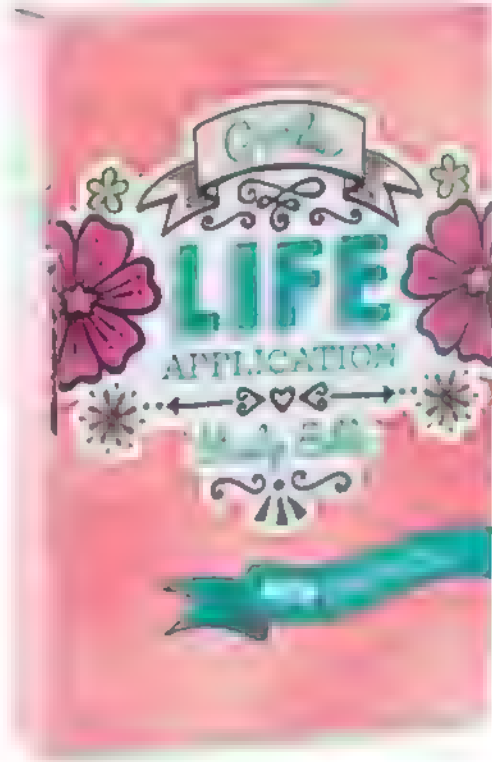
With exclusive pattern designs inspired by April Cornell's travels abroad, this old-fashioned apron and ovenmitt set is the perfect complement to a joy-filled kitchen. Made in durable cotton meant for everyday use, they make a lovely gift for new and seasoned bakers alike

WHERE TO FIND IT:
aprilcornell.com

Girls Life Application Study Bible (for ages 11–14)

Perfect for the tween girls in your life, this new edition of *Girls Life Application Study Bible* includes revamped features and brand-new “Foundations for Your Faith” sections. The eight fun, full-color sections are designed to help girls learn more about the Bible and gain practical faith and relationship skills. They also focus on showing girls what it means to follow Jesus and share their faith with others. This one-of-a-kind resource seeks to empower girls to draw closer to God and establish healthy relationships with those around them.

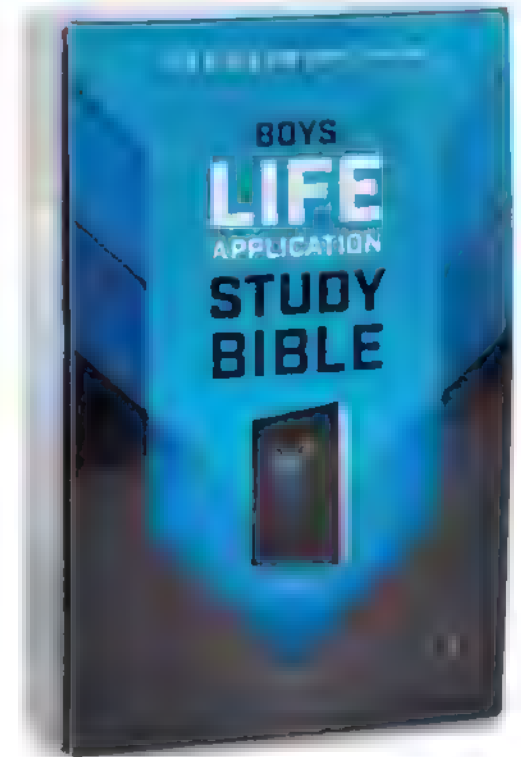
WHERE TO FIND IT:
Tyndale.com/LIFE



Boys Life Application Study Bible (for ages 11–14)

A must-have resource for boys, the *Boys Life Application Study Bible* is filled with faith- and character-building features to help boys understand the Christian faith. The issues addressed meet them right where they are, offering wisdom and insight that applies directly to their transitioning lives. The full-color “Foundations for Your Faith” sections address a number of significant topics that are important to know and understand during their formative years.

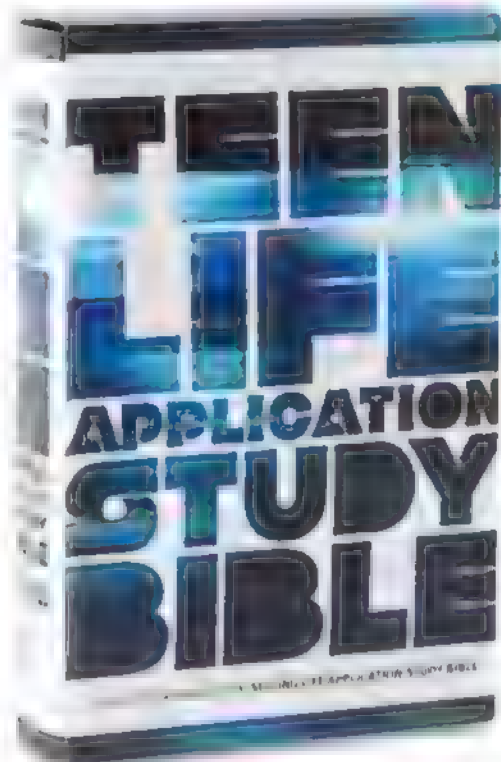
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Teen Life Application Study Bible (for ages 14–17)

The *Teen Life Application Study Bible* is packed with material designed to meet the challenges of today's high school students. Combining traditional study Bible elements—like book introductions, textual notes, personality profiles, maps, and teen-centered, applicable features focusing on real-life issues and stories of actual teens—the *Teen Life Application Study Bible* offers biblical practicality to today's teen reality.

WHERE TO FIND IT:
Tyndale.com/LIFE



Life Application Study Bible (for ages 18 and up)

Today's best-selling study Bible—the *Life Application Study Bible*—has been updated and expanded with hundreds of new and revised Life Application notes, personality profiles, and charts. This revised edition also contains a “Christian Worker's Resource” supplement to enhance ministry effectiveness. This Bible is the perfect gift for friends and family seeking to apply God's word to everyday life and is a wonderful resource to give yourself this season.

WHERE TO FIND IT:
Tyndale.com/LIFE



GIVE A *gift*



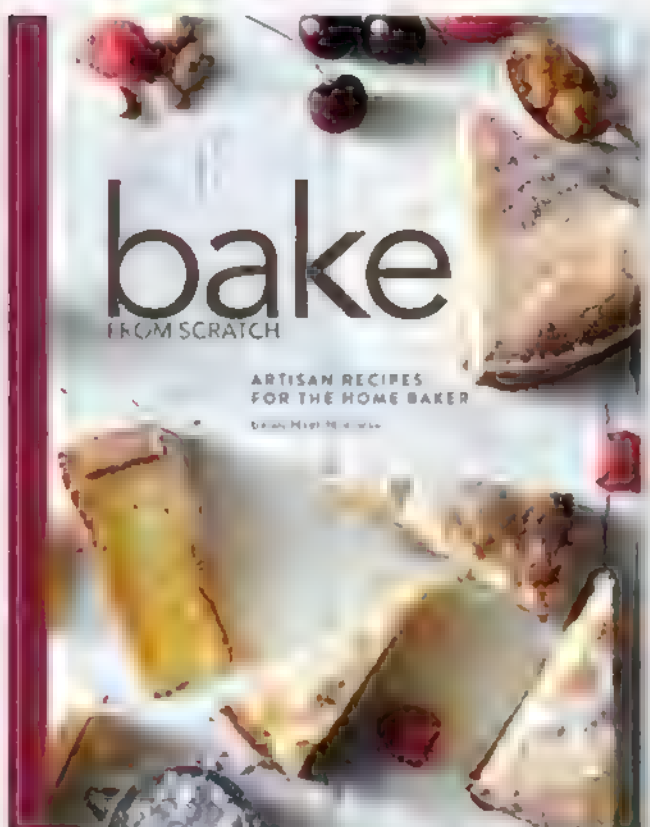
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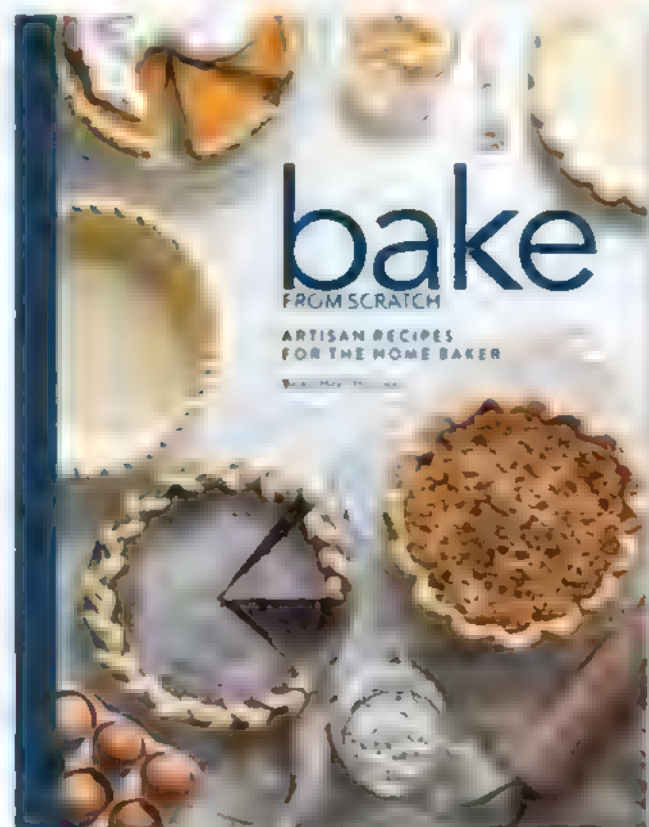
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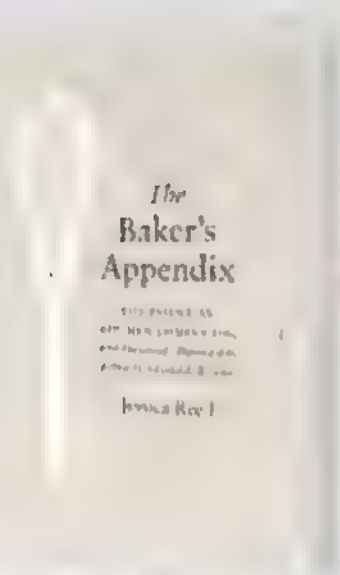
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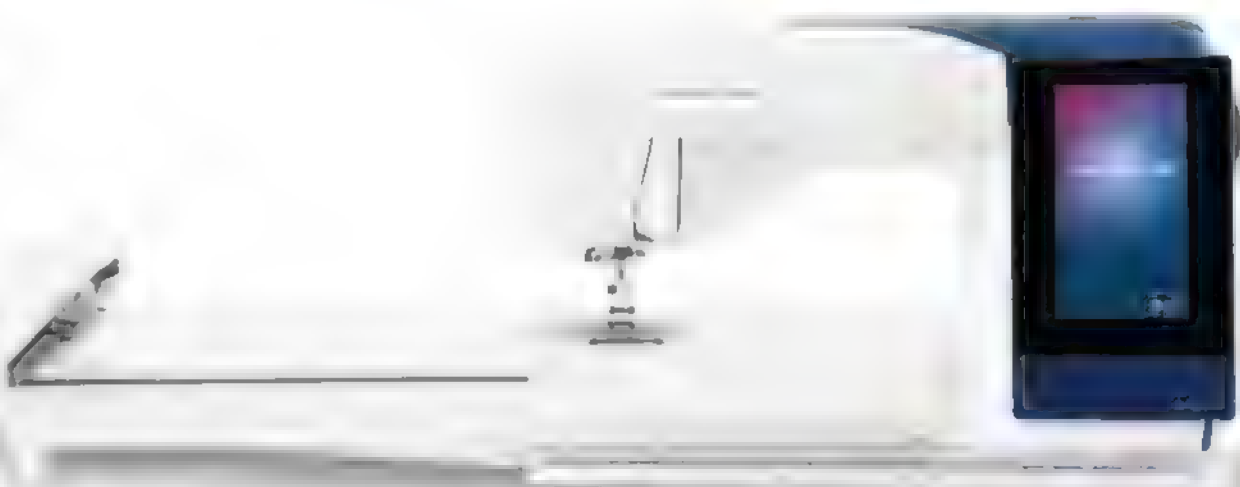


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eggnog BABKA knots

WE GAVE THE BABKA SHAPE A MINI TWIST—LITERALLY—TRANSFORMING
ONE GIANT LOAF INTO 12 'NOG-PACKED KNOTS

EGGNOG BABKA KNOTS

Makes 12

Our favorite holiday quaff imbues these babka knots with warm notes of nutmeg and velvety vanilla custard. For an extra dose of holiday decadence, we made a rich Brandy Crème Anglaise as the perfect dunking sauce for our elegant babka twists.

- ¼ cup (57 grams) warm water (105°F/41°C to 110°F/43°C)**
 - 2¼ teaspoons (7 grams) active dry yeast**
 - 4¼ cups (510 grams) all-purpose flour**
 - ¼ cup (50 grams) granulated sugar**
 - 1½ teaspoons (4.5 grams) kosher salt**
 - ¾ cup (191 grams) warm eggnog (105°F/41°C to 110°F/43°C)**
 - ½ cup (113 grams) unsalted butter, melted**
 - 2 large eggs (100 grams), room temperature and divided**
 - 1 tablespoon (18 grams) vanilla bean paste***
 - 1 teaspoon (4 grams) vanilla extract***
 - 1 cup plus 2 tablespoons (248 grams) firmly packed light brown sugar**
 - ¼ teaspoon freshly ground nutmeg**
 - ¼ cup (57 grams) unsalted butter, softened**
 - 1 tablespoon (14 grams) cold water**
- Brandy Crème Anglaise (recipe follows)**

- 1.** In a small bowl, stir together ¼ cup (57 grams) warm water and yeast. Let stand until mixture is foamy, about 10 minutes.
- 2.** In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, granulated sugar, and salt. Add yeast mixture, warm eggnog, melted butter, 1 egg (50 grams), vanilla bean paste, and vanilla extract. With mixer on low speed, beat until dough comes together, 2 to 3 minutes. Continue beating until dough is smooth and elastic, about 8 minutes.
- 3.** Spray a large bowl with cooking spray. Shape dough into a smooth round, and place in bowl, turning to grease top. Cover surface of dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.
- 4.** Line 2 baking sheets with parchment paper.
- 5.** On a lightly floured surface, divide dough into 12 (83-gram) pieces. Roll each piece into a 9x4½-inch rectangle.
- 6.** In a small bowl, combine brown sugar and nutmeg. Spread 1 teaspoon (5 grams) butter onto each rectangle. Spoon 1½ tablespoons brown sugar mixture onto each rectangle.
- 7.** Starting with one long side, roll up dough, jelly roll style, and place seam side down on surface. Using a bench scraper, cut each roll in half lengthwise. Shaping one at a time, cross 2 pieces in center, cut sides up, then twist pieces around each other tightly, pinching each end to seal. Form dough into a spiral with cut sides up, tucking and pinching end underneath roll to seal. Place at least 3 inches apart on prepared pans. Cover and let rise in a warm, draft-free

place (75°F/24°C) for 45 minutes.

8. Preheat oven to 350°F (180°C).

9. In a small bowl, whisk together 1 tablespoon (14 grams) cold water and remaining 1 egg (50 grams). Brush knots with egg wash.

10. Bake until an instant-read thermometer inserted in center registers 190°F (88°C), 16 to 18 minutes. (If you want your knots light in color like the ones pictured, cover with foil halfway through baking.) Let cool on pans for 10 minutes. Serve warm, or let cool completely on a wire rack. Serve with Brandy Crème Anglaise.

**We used Heilala Vanilla Extract and Vanilla Bean Paste.*

BRANDY CRÈME ANGLAISE

Makes 2¾ cups

- 1 cup (240 grams) heavy whipping cream**
- 1 cup (240 grams) whole milk**
- ½ cup (100 grams) granulated sugar, divided**
- 1 tablespoon (18 grams) vanilla bean paste**
- ¼ teaspoon flaked sea salt**
- 5 large egg yolks (93 grams)**
- 2 tablespoons (30 grams) brandy**

1. In a medium saucepan, heat cream, milk, ¼ cup (50 grams) sugar, vanilla bean paste, and salt over medium-low heat, stirring frequently, just until steaming. (Do not boil.)

2. In a medium bowl, whisk together egg yolks and remaining ¼ cup (50 grams) sugar. Slowly pour about half of warm cream mixture into egg mixture, whisking constantly. Add egg mixture to remaining warm cream mixture, whisking to combine. Cook, whisking constantly, until mixture starts to thicken and coats the back of a spoon and an instant-read thermometer registers 180°F (82°C). Immediately pour anglaise into a fine-mesh sieve over a medium bowl. Place in an ice bath to cool quickly, or cover with a piece of plastic wrap, pressing wrap directly onto surface, and refrigerate until completely cool. Once cool, stir in brandy. Cover and refrigerate for up to 4 days. 



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